



# Cheesy Sweet Chilli Veggie Burger with Seasoned Fries and Rocket Salad

Classic 30-35 Minutes • Mild Spice

4



Potatoes



Roasted Spice  
and Herb Blend



Mature Cheddar  
Cheese



Medium Tomato



Cider Vinegar



Unconventional  
Plant-Based Burgers



Burger Buns



Wild Rocket



Sweet Chilli  
Sauce

**Pantry Items**

Oil, Salt, Pepper, Mayonnaise, Sugar, Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Baking tray, grater, bowl, frying pan and lid.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Roasted Spice and Herb Blend	1 sachet	1 sachet	2 sachets
Mature Cheddar Cheese** 7)	30g	45g	60g
Medium Tomato	1	1½	2
Cider Vinegar 14)	15ml	22ml	30ml
Unconventional Plant-Based Burgers** 11)	2	3	4
Burger Buns 13)	2	3	4
Wild Rocket**	40g	60g	80g
Sweet Chilli Sauce	32g	48g	64g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp
Sugar for the Dressing*	½ tsp	¾ tsp	1 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	512g 3353 /801	100g 655 /157
Fat (g)	34.6	6.7
Sat. Fat (g)	58.1	11.4
Carbohydrate (g)	93.5	18.3
Sugars (g)	16.9	3.3
Protein (g)	29.7	5.8
Salt (g)	2.57	0.50

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 11) Soya 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Eyes on the Fries

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).

Pop the **fries** onto a large baking tray. Drizzle with **oil** and season with **salt** and **pepper**. Sprinkle with the **roasted spice and herb blend**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## Fry the Burgers

When the **fries** have 10-12 mins remaining, heat a large frying pan on medium-high heat with a drizzle of **oil**.

Once hot, fry the **plant-based burgers** until browned, 3-4 mins on each side.

When the **burgers** are cooked, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**.

Cover with a lid (or foil), then set aside, off the heat, to allow the cheese to melt, 3-4 mins.



## Start the Prep

Meanwhile, grate the **Cheddar cheese**.

Cut the **tomato** into 2cm chunks.



## Finishing Touches

Just before everything's ready, halve the **burger buns**. Pop into the oven to warm through, 2-3 mins.

Just before serving, add the **rocket leaves** to the bowl of **tomatoes** and **dressing**. Toss to coat in the **dressing**.



## Tomato Time

In a medium bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**.

Toss the **tomatoes** through the **dressing**, then set aside.



## Stack and Serve

When everything's ready, spread the **mayo** (see pantry for amount) over the **bun bases** and **sweet chilli sauce** over the **lids**.

Top the **bases** with the **cheesy plant-based burgers** and some of the **dressed rocket leaves**, then sandwich shut with the **bun lids**.

Serve your **burgers** with the **seasoned fries** and remaining **salad** on the side.

Enjoy!