



# Festive Pulled Beef and Gravy Burger

Cheesy Pulled Beef Burger, Redcurrant Gravy, Rosemary Chips and Roasted Garlic Slaw

Craft Burger 30-35 Minutes

38



Potatoes



Dried Rosemary



Garlic Clove



Mature Cheddar  
Cheese



Slow Cooked  
Beef



Red Wine  
Jus Paste



Coleslaw Mix



Mayonnaise



Burger Buns



Redcurrant Jelly



**Pantry Items**  
Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, aluminium foil, grater, saucepan, lid, bowl and kitchen scissors.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Rosemary	1 sachet	1½ sachets	2 sachets
Garlic Clove**	2	3	4
Mature Cheddar Cheese** 7)	30g	40g	60g
Slow Cooked Beef**	280g	420g	560g
Red Wine Jus Paste 10) 14)	15g	22g	30g
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8) 9)	32g	48g	64g
Burger Buns 13)	2	3	4
Redcurrant Jelly	25g	37g	50g

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	524g	100g
Energy (kJ/kcal)	2862/684	546/131
Fat (g)	21.9	4.2
Sat. Fat (g)	8.2	1.6
Carbohydrate (g)	78.2	14.9
Sugars (g)	15.0	2.9
Protein (g)	46.3	8.8
Salt (g)	2.31	0.44

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

## Allergens

7) Milk 8) Egg 9) Mustard 10) Celery  
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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### Chip, Chip, Hooray

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

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

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **dried rosemary**, 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.



### Shred the Beef

While everything cooks, in a medium bowl, mix together the **coleslaw mix** and **mayonnaise**. Season with **salt** and **pepper**, then set aside.

Once the **beef** is tender, remove the lid and shred the **beef**. Season with **salt** and **pepper**, then remove from the heat.

Add a splash of **water** if the **gravy** looks a little too thick.

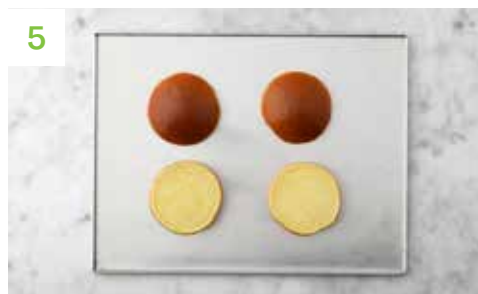


### Prep Time

Meanwhile, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.

Roast the **parcel** on the same tray as the **chips** until soft, 10-12 mins.

Meanwhile, grate the **cheese**.



### Finishing Touches

Halve the **burger buns** and pop them into the oven to warm through, 2-3 mins.

Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork. Mix into the **coleslaw**.



### Groovy Gravy

Heat a large saucepan with a tight-fitting lid on medium-high heat. Add the **slow cooked beef** along with the **juices** from the packet.

Stir in the **red wine jus paste**. **TIP:** If your red wine jus paste has hardened, pop it in a bowl of hot water for 1 min.

Simmer on low with the lid on until tender enough to shred with a fork, 10-15 mins. **IMPORTANT:** Ensure the beef is piping hot throughout.



### Serve up your Festive Feast

When everything's ready, transfer the **burger buns** to your serving plates. Spread the **redcurrant jelly** over the **lids**.

Top the **bun bases** with the **gravy pulled beef**, then a handful of **cheese**. Sandwich shut with the **bun lids**.

Serve your **craft burgers** with your **rosemary chips** and **roasted garlic slaw** alongside.

Enjoy!

