



Blue Cheeseburger and Wedges

with Redcurrant Jelly and Rocket

Festive Flavours 30-35 Minutes

5



Potatoes



Garlic Clove



Breadcrumbs



Beef Mince



Burger Buns



Redcurrant Jelly



Crumbled Blue Cheese



Wild Rocket



Pantry Items

Oil, Salt, Pepper, Mayonnaise

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, garlic press and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	1	2	2
Breadcrumbs 13	10g	15g	20g
Beef Mince**	240g	360g	480g
Burger Buns 13	2	3	4
Redcurrant Jelly	25g	37g	50g
Crumbled Blue Cheese** 7	30g	45g	60g
Wild Rocket**	20g	40g	40g

Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	¼ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	464g 3152 /753	100g 679 /162
Fat (g)	36.3	7.8
Sat. Fat (g)	12.4	2.7
Carbohydrate (g)	73.1	15.7
Sugars (g)	10.3	2.2
Protein (g)	37.7	8.1
Salt (g)	2.14	0.46

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

Allergens

7) Milk 13 Cereals containing gluten

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, cereals containing 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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Roast the Wedges

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

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Time to Bake

Pop the **burgers** onto another baking tray.

When the oven is hot, bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



Prep the Burgers

Meanwhile, peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine the **garlic**, **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts).

Add the **beef mince** to the **breadcrumbs**. Season with **pepper** and mix together with your hands.



Warm the Buns

Meanwhile, halve the **burger buns**.

When the **wedges** have a few mins left, pop the **buns** into the oven to warm through, 2-3 mins.



Get Shaping

Roll the **mince** into even-sized balls, then shape into 1cm thick **burgers**, 1 per person.

TIP: The burgers will shrink a little during cooking.

IMPORTANT: Wash your hands and equipment after handling raw mince.



Assemble and Serve

When everything's ready, pop the **buns** on your plates.

Spread the **redcurrant jelly** over the **lids** and the **mayo** (see pantry for amount) over the **bases**. Stack with a **burger**, then the **blue cheese** and **rocket** before sandwiching shut.

Serve your **burgers** with the **wedges** alongside.

Enjoy!

