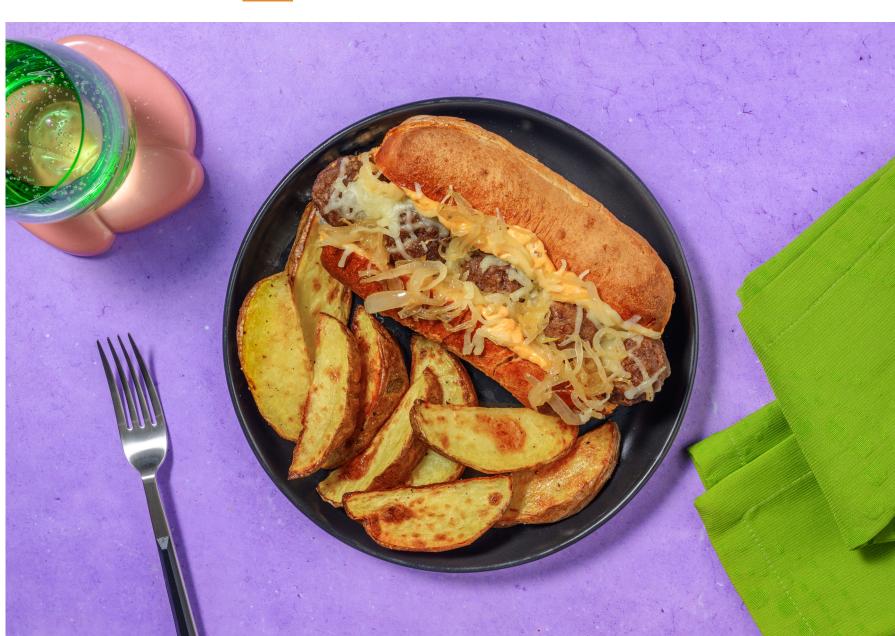


Cheeseburger Inspired Meatball Sub & Chips

with Burger Sauce and Caramelised Onion

30-35 Minutes











Breadcrumbs





Mature Cheddar Cheese





Burger Sauce

Brioche Hot Dog Buns



Pantry Items

Oil, Salt, Pepper, Sugar

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!



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, bowl, grater and frying pan.

Ingredients

| ingi calcines | | | | | | |
|--------------------------------------|-----------------|---------|--------|--|--|--|
| Ingredients | 2P | 3P | 4P | | | |
| Potatoes | 450g | 700g | 900g | | | |
| Garlic Clove** | 1 | 2 | 2 | | | |
| Breadcrumbs 13) | 10g | 15g | 20g | | | |
| Beef Mince** | 240g | 360g | 480g | | | |
| Mature Cheddar Cheese** 7) | 30g | 40g | 60g | | | |
| Brioche Hot Dog Buns 7) 8) 11) 13) | 2 | 3 | 4 | | | |
| Onion** | 1 | 2 | 2 | | | |
| Burger Sauce 8) 9) | 30g | 45g | 60g | | | |
| Bacon Lardons** | 90g | 120g | 180g | | | |
| Pantry | 2P | 3P | 4P | | | |
| Salt for the Breadcrumbs* | 1/4 tsp | 1/4 tsp | ½ tsp | | | |
| Water for the Breadcrumbs* | 2 tbsp 3 tbsp 4 | | 4 tbsp | | | |
| Sugar* | ½ tsp | ¾ tsp | 1 tsp | | | |
| *Not Included **Store in the Fridge | | | | | | |

Nutrition

| TAGGI ICIOIT | | | Custom Recipe | |
|-------------------------|----------------|-------------|----------------|-------------|
| Typical Values | Per serving | Per 100g | Per serving | Per 100g |
| for uncooked ingredient | 534g | 100g | 579g | 100g |
| Energy (kJ/kcal) | 3501/837 | 655 / 157 | 3989 /953 | 689/165 |
| Fat (g) | 37.3 | 7.0 | 46.5 | 8.0 |
| Sat. Fat (g) | 16.7 | 3.1 | 19.6 | 3.4 |
| Carbohydrate (g) | 88.3 | 16.5 | 89.2 | 15.4 |
| Sugars (g) | 11.8 | 2.2 | 11.8 | 2.0 |
| Protein (g) | 41.4 | 7.7 | 49.1 | 8.5 |
| Salt (g) | 1.90 | 0.36 | 3.13 | 0.54 |
| | | | | |

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

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Cereals containing gluten

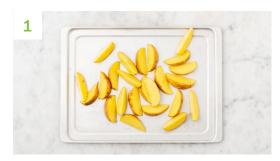
Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

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. Be careful when adding water to hot pans while cooking.



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Roast the Wedges

to peel).

if necessary.

Preheat your oven to 220°C/200°C fan/gas mark 7. Chop the **potatoes** into 2cm wide wedges (no need

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

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



Make the Meatballs

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), then add the **beef mince**.

Season with **pepper** and mix together with your hands. Roll into evenly-sized balls, 5 per person.

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



Finish the Prep

Grate the **Cheddar cheese**. Slice the **buns** top down through the middle (but not all the way through).

Halve, peel and thinly slice the **onion**.

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden, 8-10 mins.

CUSTOM RECIPE

If you're adding **bacon**, add it to the pan halfway through cooking the **onion**. Fry, 4-5 mins, then continue as instructed. **IMPORTANT**: Wash your hands and utensils after handling raw meat. Cook it thoroughly.



Bake your Meatballs

Once the **onion** is golden, add the **sugar** (see pantry for amount) and cook until caramelised, 1-2 mins more.

Meanwhile, pop the **meatballs** onto a large baking tray and bake on the middle shelf until browned on the outside and cooked through, 12-15 mins. **IMPORTANT:** The meatballs are cooked when no longer pink in the middle.



Assembly Time

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

Move the **wedges** to the bottom shelf of your oven.

Once cooked, remove the **meatballs** from the baking tray and wipe the tray clean. Add the **warmed buns** to the tray and spread with the **burger sauce**. Share the **meatballs** between the **buns** and top with the **cheese**.

Bake on the top shelf until the **cheese** is melted and bubbly, 2-3 mins.



Finish and Serve

When everything's ready, transfer the **meatball subs** to your plates and serve the **wedges** alongside.

Spoon the **caramelised onions** on top of the **meatball subs** to finish.

Enjou!