



# Scotland's Cheesy Square Sausage Burger with Caramelised Onion and Rosemary Chips

Six Nations 30-35 Minutes • 1 of your 5 a day

5



Potatoes



Dried Rosemary



Onion



Red Leicester



Onion Marmalade



Pork and Oregano Sausage Meat



Balsamic Vinegar



Sliced Burger Buns



Baby Leaf Mix

#### Pantry Items

Oil, Salt, Pepper, Olive Oil, Butter, Sugar, Tomato Ketchup

## 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, grater, bowl, saucepan and baking paper.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Rosemary	1 sachet	1½ sachets	2 sachets
Onion**	1	1½	2
Red Leicester** <b>7)</b>	30g	45g	60g
Onion Marmalade	30g	40g	60g
Pork and Oregano Sausage Meat** <b>14)</b>	225g	340g	450g
Balsamic Vinegar <b>14)</b>	12ml	18ml	24ml
Sliced Burger Buns <b>13)</b>	2	3	4
Baby Leaf Mix**	20g	50g	50g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Butter*	20g	30g	40g
Sugar for the Onions*	½ tsp	¾ tsp	1 tsp
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	565g	100g
Energy (kJ/kcal)	3885/929	688/164
Fat (g)	39.8	7.0
Sat. Fat (g)	18.5	3.3
Carbohydrate (g)	108.8	19.3
Sugars (g)	26.4	4.7
Protein (g)	30.6	5.4
Salt (g)	3.25	0.58

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

## Allergens

**7)** Milk **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, 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.

## Contact

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## Bake the Chips

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. Sprinkle with the **dried rosemary**. 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, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## Time to bake

Pop your **square burgers** onto a large lined 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.

Meanwhile, when the **onions** are golden, add the **balsamic vinegar** and **sugar for the onions** (see pantry for amount) and cook until caramelised, 1-2 mins more. Set aside.



## Fry the Onion

Meanwhile, halve, peel and thinly slice the **onion**.

Grate the **Red Leicester**.

In a medium bowl, add a drizzle of **olive oil** and season with **salt** and **pepper**. Set your **dressing** aside.

Melt the **butter** (see pantry for amount) in a large saucepan on medium heat.

Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally until golden, 10-12 mins.



## Cheese Please

Once the **burgers** are cooked, carefully place the **Red Leicester** on top of the **burgers** and pop back into the oven until the **cheese** has melted, 2-3 mins.

At the same time, pop the **burger buns** into oven to warm through, 2-3 mins.

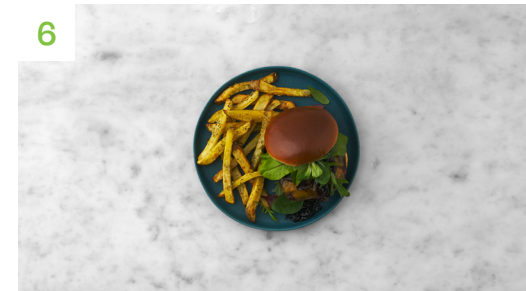
Just before serving, toss the **baby leaves** in the **dressing**. **TIP:** Don't add the leaves too early or they'll go soggy.



## Make your Square Burgers

Meanwhile, in a large bowl, combine the **onion marmalade** and **sausage meat**. Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick **square burgers**, 1 per person. **TIP:** The burgers will shrink a little during cooking. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



## Stack up and Serve

When everything's ready, spread the **ketchup** (see pantry for amount) over the **bun lids**.

Top the **bases** with the **square sausage burgers**, some **caramelised onion** and **dressed baby leaves**, then sandwich shut with the **bun lids**.

Serve with the **rosemary chips** on the side.

Enjoy!