



Sausage and Bacon BBQ Cheeseburger

with Wedges and Tangy Baby Gem Salad

Customised 30-35 Minutes

40A



Potatoes



Mature Cheddar Cheese



Baby Gem Lettuce



British Honey Mustard Sausages



British Streaky Bacon



Burger Buns



Burger Sauce



BBQ Sauce

CUSTOMISED RECIPE

If you chose to customise your recipe, then just follow the instructions on the back of this card.
Happy cooking!

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, grater, bowl and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mature Cheddar Cheese** 7)	30g	40g	60g
Baby Gem Lettuce**	1	2	2
British Honey Mustard	4	6	8
Sausages** 9) 14)			
British Streaky Bacon**	4 rashers	6 rashers	8 rashers
Burger Buns 13)	2	3	4
Burger Sauce 8) 9)	45g	75g	90g
BBQ Sauce	32g	48g	64g

Pantry	2P	3P	4P
Mayonnaise*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	546g	100g
Energy (kJ/kcal)	4081/975	748/179
Fat (g)	47.3	8.7
Sat. Fat (g)	14.7	2.7
Carbohydrate (g)	93.9	17.2
Sugars (g)	14.8	2.7
Protein (g)	37.7	6.9
Salt (g)	4.36	0.80

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

Allergens

7) Milk 8) Egg 9) Mustard 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, mollusc, 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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Get the Wedges In

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

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop the **wedges** 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.



Crisp Up the Bacon

While everything cooks, heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, lay in the **bacon rashers** and fry until crispy, 3-4 mins.

Transfer to a plate lined with kitchen paper and set aside for later. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook **bacon thoroughly**.



Start Prepping

Meanwhile, grate the **Cheddar cheese**.

Trim the **baby gem**, separate the leaves, then tear into bite-sized pieces.

Slit the **sausage skins** lengthways, remove the skin and discard. Put the **sausage meat** in a bowl and use your hands to combine it together. Roll the **sausage meat** into even-sized balls, then shape into 1cm thick **burgers**, 1 per person.

Pop the **burgers** onto a baking tray. **IMPORTANT:** Wash your hands and equipment after handling raw meat.



Finishing Touches

Just before the **burgers** are ready, halve the **burger buns**.

Once the **burgers** are cooked, carefully place the **cheese** on top of the **burgers**. Pop the **buns** onto the same tray, cut side up.

Return the tray to the oven until the **cheese** has melted and the **buns** have warmed through, 2-3 mins. Meanwhile, in a medium bowl, combine the **baby gem** with the **burger sauce**. Toss together until well coated.



Bake your Burgers

When the **wedges** have 15 mins remaining, bake the **burgers** on the middle shelf until cooked through 14-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



Assemble and Serve

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

Top the **bases** with the **cheeseburger**, some **dressed baby gem** and **crispy bacon**, then sandwich shut with the **bun lids**.

Serve your **burgers** with the **wedges** and remaining **dressed baby gem** alongside.

Enjoy!