



Veggie BBQ Cheeseburger

with Wedges and Tangy Iceberg Lettuce Salad

Classic 30-35 Minutes • Veggie

41



Potatoes



Iceberg Lettuce



Burger Buns



BBQ Sauce



Mature Cheddar Cheese



Unconventional Plant-Based Burgers



Burger Sauce



McCain Home Chips

Pantry Items

Oil, Salt, Pepper, Mayonnaise

⚡ Make it Quick

If you chose to make this recipe quicker, 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, grater, frying pan, lid and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mature Cheddar Cheese** 7)	30g	40g	60g
Iceberg Lettuce**	½	¾	1
Unconventional Plant-Based Burgers** 11)	2	3	4
Burger Buns 13)	2	3	4
Burger Sauce 8) 9)	45g	75g	90g
BBQ Sauce	32g	48g	64g
McCain Home Chips** 13)	400g	800g	800g

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

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	507g	100g	482g	100g
Energy (kJ/kcal)	3515 / 840	694 / 166	4651 / 1112	966 / 231
Fat (g)	36.4	7.2	50.7	10.5
Sat. Fat (g)	10.8	2.1	12.5	2.6
Carbohydrate (g)	98.5	19.4	124.4	25.8
Sugars (g)	14.0	2.8	13.0	2.7
Protein (g)	28.7	5.7	32.1	6.7
Salt (g)	2.81	0.55	3.53	0.73

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, 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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

♻️ You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



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.

⚡ Make it Quick

If you've chosen the quick version, **oil** and season the **chips**, then cook for 20-25 mins instead. Turn halfway through.



Warm the Buns

Just before everything's ready, halve the **burger buns**.

Transfer the **buns** to a medium baking tray and pop into the oven until warmed through, 2-3 mins.



Start Prepping

Meanwhile, grate the **Cheddar cheese**.

Trim the **iceberg lettuce** (see ingredients for amount), separate the leaves, then tear into bite-sized pieces.



Fry your Burgers

When the **wedges** have 10-12 mins remaining, heat a drizzle of **oil** in large frying pan on medium-high heat.

Once hot, fry the **plant-based burgers** until browned, 3-4 mins on each side.

When the **burgers** are cooked, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**.

Cover with a lid (or foil), then set aside, off the heat, to allow the **cheese** to melt, 3-4 mins.



Dress to Impress

Meanwhile, in a medium bowl, add the **burger sauce** and **iceberg lettuce**. Toss together until well coated.



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 some **dressed iceberg lettuce** and a **cheeseburger**, then sandwich shut with the **bun lids**.

Serve your **burgers** with the **wedges** and remaining **dressed iceberg lettuce** alongside.

Enjoy!