



# Crispy Bacon and Beef Cheeseburger

with Burger Sauce, Stovetop Mac & Cheese and Side Salad

Craft Burger 30-35 Minutes

33



Breadcrumbs



British Beef Mince



British Streaky Bacon



Red Leicester



Macaroni



Baby Gem Lettuce



Chicken Stock Paste



Creme Fraiche



Burger Buns



Burger Sauce



Ranch Dressing

**Pantry Items**

Oil, Salt, Pepper

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Bowl, baking tray, grater, saucepan and colander.

## Ingredients

Ingredients	2P	3P	4P
Breadcrumbs <b>13</b>	10g	15g	20g
British Beef Mince**	240g	360g	480g
British Streaky Bacon**	4 rashers	6 rashers	8 rashers
Red Leicester** <b>7</b>	60g	90g	120g
Macaroni <b>13</b>	180g	270g	360g
Baby Gem Lettuce**	1	1½	2
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** <b>7</b>	75g	120g	150g
Burger Buns <b>13</b>	2	3	4
Burger Sauce <b>8</b> <b>9</b>	30g	45g	60g
Ranch Dressing <b>7</b> <b>8</b> <b>9</b>	30g	60g	60g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Water for the Sauce*	25ml	40ml	50ml

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	<b>481g</b>	<b>100g</b>
Energy (kJ/kcal)	5207 / 1244	1083 / 259
Fat (g)	65.3	13.6
Sat. Fat (g)	28.2	5.9
Carbohydrate (g)	103.0	21.4
Sugars (g)	8.9	1.9
Protein (g)	59.8	12.4
Salt (g)	4.48	0.93

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

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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## Shape your Burgers

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

In a large bowl, combine the **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 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.



## Cook the Pasta

Meanwhile, when your pan of **water** is boiling, stir in the **macaroni** and bring back to the boil. Cook until tender, 12 mins.

Trim the **baby gem**, halve lengthways, then thinly slice.

When the **macaroni** is cooked, drain in a colander and pop back into the pan.



## Prep Time

Pop the **burgers** onto one side of a lightly oiled baking tray.

Grate the **cheese**.

Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **macaroni**.



## Make the Mac & Cheese

Pour in the **water for the sauce** (see pantry for amount) and **chicken stock paste**, then pop on medium-high heat. Bring to the boil, stirring continuously, then remove from the heat.

Vigorously stir in the **creme fraiche** and remaining **cheese** until melted, 1-2 mins. Taste and season with **salt** and **pepper**.

Halve the **burger buns**. Pop onto a baking tray and into the oven to warm through, 2-3 mins.

In a medium bowl, toss together the **sliced baby gem** and **ranch dressing**. Season with **salt** and **pepper**.



## Add the Bacon

Lay the **bacon rashers** alongside the **burgers** and bake on the middle shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle. Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

When the **burgers** have 4 mins left, sprinkle a third of the **cheese** onto each. Return to the oven for the remaining time to allow the **cheese** to melt.



## Finish and Serve

When everything's ready, spread the **burger sauce** over your **bun bases** and **lids**. Top each with a **cheeseburger patty** and **2 bacon rashers**.

Serve your **craft burgers** with the **salad** and **mac & cheese** alongside.

## Enjoy!