



Classic Cheeseburger and Hot Honey Wedges with Burger Sauce and Baby Leaf Salad

Family 35-40 Minutes • Medium Spice

2



Potatoes



Garlic Clove



Breadcrumbs



Mixed Herbs



British Beef and Pork Mince



Mature Cheddar Cheese



Burger Buns



Chilli Flakes



Honey



Burger Sauce



Baby Leaf Mix



British Smoked Bacon Lardons

Pantry Items

Oil, Salt, Pepper, Mayonnaise

+ Add Bacon Lardons

If you chose to add bacon lardons, 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. Ingredients in red are hot!

Cooking tools

Baking tray, garlic press, bowl and grater.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	1	2	2
Breadcrumbs 13	10g	15g	20g
Mixed Herbs	1 sachet	2 sachets	2 sachets
British Beef and Pork Mince**	240g	360g	480g
Mature Cheddar Cheese** 7	30g	40g	60g
Burger Buns 13	2	3	4
Chilli Flakes	1 pinch	1 pinch	2 pinches
Honey	15g	22g	30g
Burger Sauce 8 9	30g	45g	60g
Baby Leaf Mix**	20g	40g	40g
British Smoked Bacon Lardons**	90g	120g	180g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsps	3 tbsps	4 tbsps
Mayonnaise*	1 tbsp	1½ tbsps	2 tbsps

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	485g	100g	530g	100g
Energy (kJ/kcal)	3616 /864	746 /178	4104 /981	775 /185
Fat (g)	41.1	8.5	50.3	9.5
Sat. Fat (g)	10.9	2.2	13.8	2.6
Carbohydrate (g)	85.4	17.6	86.3	16.3
Sugars (g)	12.4	2.6	12.4	2.3
Protein (g)	38.3	7.9	46.0	8.7
Salt (g)	2.20	0.45	3.43	0.65

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.

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Bring on the Wedges

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

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

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



Cheese Please

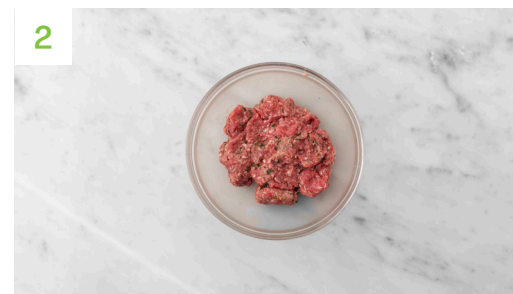
In the meantime, grate the **Cheddar cheese**. Halve the **burger buns**.

Once the **burgers** are cooked, carefully place the **cheese** 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 the oven until warmed through, 2-3 mins.

+ Add Bacon Lardons

If you're adding **bacon**, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, fry the **bacon**, 4-5 mins. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it thoroughly.



Make the Burgers

Meanwhile, peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine the **garlic**, **breadcrumbs**, **mixed herbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef and pork mince**. Season with **pepper** and mix together with your hands.

Roll 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.



Hey Honey

When the **wedges** are cooked, sprinkle over the **chilli flakes** (add less if you'd prefer things milder) and drizzle over the **honey**. **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.

Toss to coat the **wedges** and return to the oven for 2-3 mins more.

+ Add Bacon Lardons

Once the **wedges** are cooked, add the **bacon** to the tray. Toss to coat in the **honey**.



Time to Bake

Pop the **burgers** onto a medium baking tray 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.



Assemble and Serve

When everything's ready, spread the **mayo** (see pantry for amount) over the **bun bases** and the **burger sauce** over the **lids**. Top the **bases** with the **cheeseburgers** and some **baby leaves**, then sandwich shut with the **bun lids**.

Serve your **burgers** with the **hot honey wedges** and any remaining **baby leaves** alongside.

Enjoy!