



XL Bacon Cheeseburger and Handcut Chips

with Burger Sauce, Baby Gem and Pickled Cucumber Salad

Double Protein 35 Minutes • 1 of your 5 a day

34



Potatoes



Garlic Clove



BBQ Sauce



Breadcrumbs



British Beef Mince



Mature Cheddar Cheese



British Streaky Bacon



Burger Buns



Baby Cucumber



Baby Gem Lettuce



Cider Vinegar



Dijon Mustard



Burger Sauce

Pantry Items

Oil, Salt, Pepper, Sugar

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, garlic press, bowl, grater, frying pan and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
BBQ Sauce	32g	48g	96g
Breadcrumbs 13	25g	35g	50g
British Beef Mince**	360g	480g	720g
Mature Cheddar Cheese**	90g	120g	180g
7)			
British Streaky Bacon**	4 rashers	6 rashers	8 rashers
Burger Buns 13	2	3	4
Baby Cucumber**	1	2	2
Baby Gem Lettuce**	1	1½	2
Cider Vinegar 14	15ml	22ml	30ml
Dijon Mustard 9) 14	10g	20g	30g
Burger Sauce 8) 9	60g	90g	120g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	1 tbsp	1½ tbsp	2 tbsp
Sugar*	1 tsp	1½ tsp	2 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	746g	100g
Energy (kJ/kcal)	5207/1244	698/167
Fat (g)	62.5	8.4
Sat. Fat (g)	25.0	3.4
Carbohydrate (g)	100.5	13.5
Sugars (g)	14.6	2.0
Protein (g)	72.6	9.7
Salt (g)	4.54	0.61


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.

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Chip, Chip, Hooray

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. 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.



Bring on the Bacon

While the **burgers** are baking, heat a drizzle of **oil** in a frying pan on medium-high heat.

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

Remove the pan from the heat, then set aside.
IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Make your Burgers

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

In a large bowl, combine the **garlic**, **BBQ sauce**, **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 into even-sized balls, then shape into 2cm thick **burgers**, 1 per person. **TIP:** The burgers will shrink a little during cooking. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



Finish the Prep

Meanwhile, halve the **burger buns**.

Trim the **cucumber**, then halve lengthways. Cut lengthways into roughly 1cm wide strips, then cut into 1cm pieces widthways.

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

In a medium bowl, combine the **cucumber** with the **cider vinegar** and **Dijon mustard** (add less if you'd prefer). Season with **salt**, **pepper** and the **sugar** (see pantry for amount). Mix well, then set aside.

A few mins before the **chips** and **burgers** are ready, pop the **burger buns** into the oven to warm through, 2-3 mins.



Time to Bake

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

Bake on the middle shelf until cooked through, 18-20 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.

Meanwhile, grate the **cheese**.

When the **burgers** have 4 mins left, carefully place the **cheese** on top of the **burgers** and return to the oven to melt, 4-5 mins.



Serve Up

When everything's ready, top the **bun bases** with the **cheesy burgers**, **bacon rashers** and some of the **baby gem**. Spread **half** the **burger sauce** over the **bun lids**, then sandwich shut.

Add the remaining **baby gem** to the **pickled cucumber** and toss to coat.

Serve the **chips** and **pickled cucumber salad** on the side.

Put the remaining **burger sauce** into a small dish for dipping.

Enjoy!