



BBQ Sausage Cheeseburger with Wedges and Roasted Garlic Slaw

Classic 35-40 Minutes • 1 of your 5 a day

41



Potatoes



Garlic Clove



Pork and Oregano Sausage Meat



Lime



Coleslaw Mix



Mayonnaise



Mature Cheddar Cheese



BBQ Sauce



Burger Bun



Streaky Bacon

Pantry Items

Oil, Salt, Pepper

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, 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, aluminium foil, bowl, fine grater, grater, kitchen scissors and lid.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	1	1	2
Pork and Oregano Sausage Meat** 14)	225g	340g	450g
Lime**	½	¾	1
Coleslaw Mix	120g	180g	240g
Mayonnaise 8) 9)	64g	96g	128g
Mature Cheddar Cheese** 7)	30g	40g	60g
BBQ Sauce	96g	144g	192g
Burger Bun 13)	2	3	4

Streaky Bacon** 4 rashers 6 rashers 8 rashers

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	575g	100g	605g	100g
Energy (kJ/kcal)	3669/877	638/152	4025/962	665/159
Fat (g)	36.8	6.4	43.5	7.2
Sat. Fat (g)	12.6	2.2	15.5	2.6
Carbohydrate (g)	104.6	18.2	104.6	17.3
Sugars (g)	20.4	3.5	20.4	3.4
Protein (g)	31.7	5.5	37.2	6.2
Salt (g)	3.97	0.69	4.95	0.82

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, milk, egg, mustard, celery, soya, 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.

Contact

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Cook 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.

Meanwhile, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.



Cheese Please

When the **burgers** are cooked, remove from the oven. Set the **garlic parcel** aside on a plate. Drizzle the **BBQ sauce** over the **burgers**, then top with the **cheese**.

Return to the oven until the **cheese** is melted, 3-4 mins.

CUSTOM RECIPE

Once the **bacon** is cooked, set aside on a plate lined with kitchen paper.



Make your Burgers

While the **wedges** cook, add the **sausage meat** to a large bowl, 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.

Pop the **burgers** onto another baking tray along with the **garlic parcel**. Bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



Toast the Buns

Once the **garlic** has cooled, cut the end with scissors and squeeze it out the skin. Mash with a fork, then mix it into the **coleslaw**.

When the **wedges** are almost ready, halve the **burger buns**.

Pop them onto a baking tray and into the oven to warm through, 2-3 mins.



Mix the Garlic Slaw

While the **burgers** are cooking, zest the **lime**, then cut into **wedges** (see ingredients for amount).

Pop the **coleslaw mix**, **lime zest** and **mayonnaise** into a medium bowl. Season with **salt** and **pepper**, squeeze in some **lime juice** and mix together. Taste and add more **lime juice** and seasoning if needed.

Grate the **Cheddar** and set aside.

CUSTOM RECIPE

If you've chosen to add **streaky bacon**, lay them in a single layer alongside the **burgers** (use two trays if necessary) and cook for the same amount of time until golden, 12-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Assemble and Serve

When everything's ready, lay the **bun bases** on your plates and top with a **BBQ sausage cheeseburger**. Sandwich shut with the **bun lid**.

Serve the **wedges** and **garlic slaw** alongside.

Enjoy!

CUSTOM RECIPE

Top each **cheeseburger** with **2 bacon rashers** and the **bun lid**.