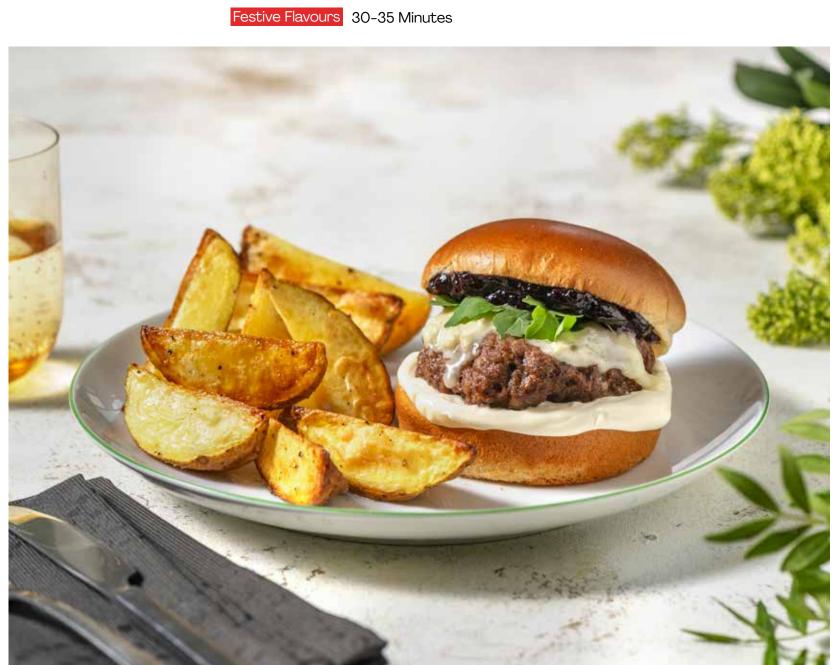


# Blue Cheeseburger and Wedges with Redcurrant Jelly and Rocket







Potatoes





Garlic Clove

Panko Breadcrumbs







Glazed Burger



Blue Cheese

Redcurrant Jelly

Rocket

# 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 and bowl.

## Ingredients

Ingredients	2P	3P	4P	
Potatoes	450g	700g	900g	
Garlic Clove**	1	2	2	
Panko Breadcrumbs <b>13)</b>	10g	15g	20g	
Beef Mince**	240g	360g	480g	
Glazed Burger Bun <b>13)</b>	2	3	4	
Redcurrant Jelly	25g	37g	50g	
Blue Cheese** 7)	30g	45g	60g	
Rocket**	20g	40g	40g	
Pantry	2P	3P	4P	
Salt for the Breadcrumbs*	1/4 tsp	1/4 tsp	½ tsp	
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp	
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp	
*Not Included **Store in the Fridge				

#### **Nutrition**

Typical Values	Per serving	Per 100g
for uncooked ingredient	464g	100g
Energy (kJ/kcal)	3304 / 790	712/170
Fat (g)	36.3	8.0
Sat. Fat (g)	12.1	3.0
Carbohydrate (g)	79.3	17.1
Sugars (g)	11.3	2.4
Protein (g)	42.0	9.0
Salt (g)	6.00	1.00

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

# **Allergens**

7) Milk 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, 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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HelloFresh UK

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







# Roast 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.



# **Get Prepped**

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

In a large bowl, combine the **garlic**, **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts).



# **Get Shaping**

Add the **beef mince** to the **breadcrumbs**. Season with **pepper** and mix together with your hands.

Roll your **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.



#### Time to Bake

Pop the burgers onto another baking tray.

When the oven is hot, bake on the middle shelf until cooked through, 12-15 mins. IMPORTANT: The burgers are cooked when no longer pink in the middle



# Warm the Buns

Meanwhile, halve the burger buns.

When the **wedges** have a few mins left, pop the **buns** into the oven to warm through, 2-3 mins.



### Assemble and Serve

When everything's ready, pop the **buns** on your plates.

Spread the **redcurrant jelly** over the **lids** and the **mayo** (see pantry for amount) over the **bases**. Stack with a **burger**, then the **blue cheese** and **rocket** before sandwiching shut.

Serve your **burgers** with the **wedges** alongside.

Enjoy!