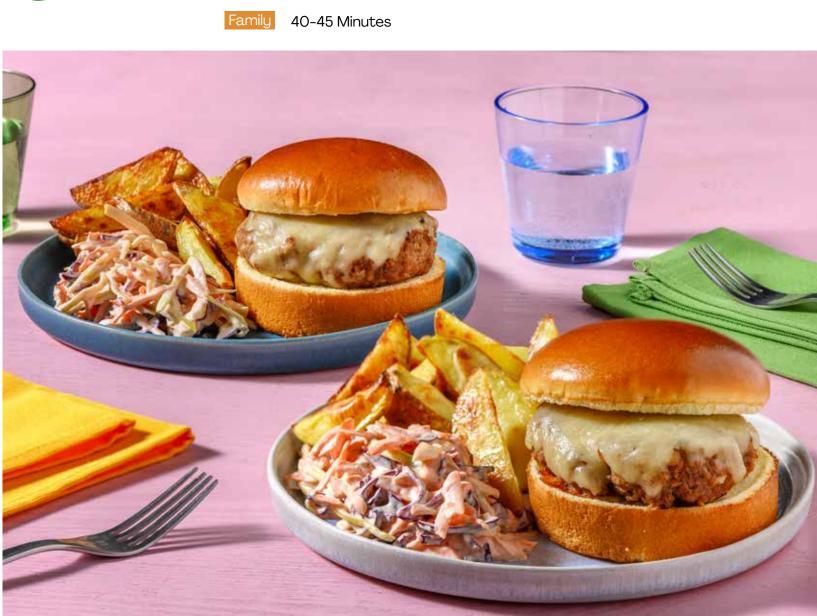


Cheddar Cheeseburger

with Wedges and Roasted Garlic Slaw









Potatoes



Panko Breadcrumbs









Mature Cheddar



Coleslaw Mix

Cheese



Mayonnaise



Burger Bun



Pantry Items

Oil, Salt, Pepper, Tomato Ketchup

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, garlic press, bowl, grater and kitchen scissors.

Ingredients

9							
Ingredients	2P	3P	4P				
Potatoes	450g	700g	900g				
Garlic Clove**	3 4		6				
Panko Breadcrumbs 13)	25g	35g	50g				
Beef Mince**	240g	360g	480g				
Mature Cheddar Cheese** 7)	30g	40g	60g				
Coleslaw Mix**	120g	180g	240g				
Mayonnaise 8) 9)	64g	96g	128g				
Burger Bun 13)	2	3	4				
Streaky Bacon**	4	6	8				
Pantry	2P	3P	4P				
Tomato Ketchup*	1 tbsp	1½ tbsp	2 tbsp				
Salt for the Burgers*	1/4 tsp	½ tsp	½ tsp				

Nutrition

*Not Included **Store in the Fridge

11001101011			Custom Recipe	
Typical Values	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	540g	100g	570g	100g
Energy (kJ/kcal)	3498 /836	647/155	3856 /922	676/162
Fat (g)	36.3	6.7	43.0	7.6
Sat. Fat (g)	12.6	2.3	15.5	2.7
Carbohydrate (g)	89.4	16.5	89.4	15.7

2.3 8.2

0.56

12.4

49 8

3.99

2.2

8.7

0.70

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

Allergens

Sugars (g)

Protein (g) Salt (g)

7) Milk 8) Egg 9) Mustard 13) Cereals containing gluten

12.4

3.01

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

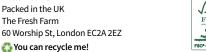
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Cook the Wedges

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

Chop the potatoes into 2cm wide wedges (no need to peel). Pop the wedges 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.



Make your Slaw

While the **burgers** cook, grate the **cheese**.

Once the **garlic** has roasted and cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

Pop the coleslaw mix, roasted garlic and mayonnaise into another large bowl. Season with salt and pepper, then mix well to combine. Taste and season again if needed.

Halve the burger buns.



Shape your Burgers

Meanwhile, pop two thirds of the garlic cloves (unpeeled) into a small piece of foil with a drizzle of oil and scrunch to enclose it. Peel and grate the remaining garlic (or use a garlic press).

In a large bowl, combine the **ketchup**, **salt for** the burgers (see pantry for both amounts), breadcrumbs and grated garlic, then add the **beef 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.



Cheese Please

Once 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, add the burger buns to the tray to warm through, 2-3 mins.

CUSTOM RECIPE

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



Get Baking

Pop the **burgers** onto a baking tray and bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.

At the same time, roast the garlic parcel in the oven until soft. 10-12 mins.

CUSTOM RECIPE

If you've chosen to add **bacon** to your meal, lay the **rashers** in a single layer alongside the burgers (use another tray if necessary). Bake until the **bacon** is golden brown and crispy, 12-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Serve

When everything's ready, top each **bun base** with a cheesy burger and the bun lid.

Serve with the wedges and slaw alongside.

Enjoy!

CUSTOM RECIPE

Top each **burger** with **2 bacon rashers**, then sandwich shut with a bun lid.

