

Cheesy BBQ Pork Burger with Wedges and Rocket & Apple Salad

Customer Favourites 35-40 Minutes







Potatoes

Mature Cheddar Cheese





Dried Rosemary

Garlic Clove



Panko Breadcrumbs







Cider Vinegar



Burger Bun





Rocket



BBQ Sauce

Pantry Items

Oil, Salt, Pepper, Olive Oil

CUSTOM RECIPE

If you chose to swap or upgrade your 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, grater, garlic press and bowl.

Ingredients

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Ingredients	2P	3P	4P	
Potatoes	450g	700g	900g	
Mature Cheddar Cheese** 7)	30g	40g	60g	
Garlic Clove**	1	2	2	
Dried Rosemary	1 sachet	1½ sachets	2 sachets	
Panko Breadcrumbs 13)	10g	20g	25g	
Pork Mince**	240g	360g	480g	
Cider Vinegar 14)	15ml	22ml	30ml	
Apple**	1	1	2	
Burger Bun 13)	2	3	4	
BBQ Sauce	64g	96g	128g	
Rocket**	20g	40g	40g	
Beef Mince**	240g	360g	480g	
Pantry	2P	3P	4P	
Salt for the Breadcrumbs*	1/4 tsp	½ tsp	½ tsp	
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp	
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp	
*Not Included **Store in the Fridge				

Mutnition

NUCLICION		Custom Recipe	
Per serving	Per 100g	Per serving	Per 100g
527g	100g	527g	100g
3624 /866	688/164	3398 /812	645/154
38.5	7.3	31.9	6.1
13.9	2.6	12.7	2.4
94.3	17.9	94.0	17.8
16.8	3.2	16.6	3.2
39.8	7.6	43.1	8.2
4.33	0.82	4.38	0.83
	Per serving 527g 3624 /866 38.5 13.9 94.3 16.8 39.8	Per serving Per 100g 527g 100g 3624/866 688/164 38.5 7.3 13.9 2.6 94.3 17.9 16.8 3.2 39.8 7.6	Per serving 100g 527g 100g 527g 100g 527g 3624/866 688/164 3398/812 38.5 7.3 31.9 13.9 2.6 12.7 94.3 17.9 94.0 16.8 3.2 16.6 39.8 7.6 43.1

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

Alleraens

7) Milk 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.

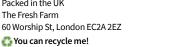
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Make the Wedges

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.

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



Shape your Burgers

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



If you've chosen to get beef mince instead of **pork**, cook the recipe in the same way.



Time to Bake

Pop the burgers onto another 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.



Prep the Salad

Meanwhile, add the cider vinegar and olive oil for the dressing (see pantry for amount) to a medium bowl.

Season with salt, pepper and a pinch of sugar (if you have any), then mix together and set the dressing aside.

Quarter, core and thinly slice the apple (no need to peel).



Cheese Please

When 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, halve the burger buns and add them to the burger tray to warm through in the oven, 2-3 mins.



Assemble and Serve

When ready, spread the **BBQ sauce** over the **bun** bases and lids. Top the bases with the cheesy **burgers** and some **rocket**, then sandwich shut.

Add the apple and remaining rocket to the dressing and toss to coat. TIP: Set aside a little salad for those who'd prefer it without dressing.

Serve your **cheesy BBQ pork burgers** with the wedges and salad alongside.

Enjoy!