



Cheesy BBQ Pork Burger with Wedges and Rocket & Apple Salad

Family 35-40 Minutes

3



Potatoes



Mature Cheddar Cheese



Garlic Clove



Dried Rosemary



Panko Breadcrumbs



Pork Mince



Cider Vinegar



Apple



Burger Bun



BBQ Sauce



Rocket



Streaky Bacon

Pantry Items

Oil, Salt, Pepper, Olive Oil

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, grater, garlic press and bowl.

Ingredients

| 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 | 23ml | 30ml |
| Apple** | 1 | 1 | 2 |
| Burger Bun 13) | 2 | 3 | 4 |
| BBQ Sauce | 64g | 96g | 128g |
| Rocket** | 20g | 40g | 40g |
| Streaky Bacon** | 4 | 6 | 8 |
| Pantry | 2P | 3P | 4P |
| Salt for the Breadcrumbs* | ¼ tsp | ½ tsp | ½ tsp |
| Water for the Breadcrumbs* | 2 tbsps | 3 tbsps | 4 tbsps |
| Olive Oil for the Dressing* | 1 tbsps | 1½ tbsps | 2 tbsps |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Custom Recipe | | | |
|-------------------------|---------------|----------|-------------|----------|
| | Per serving | Per 100g | Per serving | Per 100g |
| for uncooked ingredient | 527g | 100g | 557g | 100g |
| Energy (kJ/kcal) | 3624 /866 | 688 /164 | 3982 /952 | 714 /171 |
| Fat (g) | 38.5 | 7.3 | 45.3 | 8.1 |
| Sat. Fat (g) | 13.9 | 2.6 | 16.8 | 3.0 |
| Carbohydrate (g) | 94.3 | 17.9 | 94.3 | 16.9 |
| Sugars (g) | 16.8 | 3.2 | 16.8 | 3.0 |
| Protein (g) | 39.8 | 7.6 | 45.3 | 8.1 |
| Salt (g) | 4.33 | 0.82 | 5.31 | 0.95 |

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

Allergens

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.

Contact

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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).



Finish the Prep

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).



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.*



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.

Meanwhile, halve the **burger buns**. Pop them onto a baking tray and into oven to warm through, 2-3 mins.

CUSTOM RECIPE

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



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.*

CUSTOM RECIPE

If you've chosen to add **bacon rashers**, 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 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 **burgers** with the **wedges** and **salad**.

Enjoy!

CUSTOM RECIPE

Top each **cheesy burger** with **2 bacon rashers**, some **rocket** and the **bun lid**.