



Cheesy BBQ Pork Burger with Wedges and Rocket & Apple Salad

Family 35-40 Minutes

10



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, bowl and baking tray.

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	22ml	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 tbsp	3 tbsp	4 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*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	715 / 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.

At the same time, halve the **burger buns** and add them to the **burger** tray to warm through in the oven, 2-3 mins.

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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.

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If you've chosen to add **streaky bacon** to your meal, 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, 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 remaining **rocket** and the **apple slices** to the bowl of **dressing** and toss to coat. **TIP:** Keep a portion of salad aside before dressing for anyone who'd prefer it without.

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

Enjoy!

CUSTOM RECIPE

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