



Christmas Stuffing Burger

with Wedges and Apple Rocket Salad

CLASSIC 35 Minutes • 1 of your 5 a day



Baking Potato



Burger Bun



Onion



Dried Cranberries



Cheddar Cheese



Apple



Balsamic Vinegar



Pork and Oregano Sausage Meat



Apple Chutney



Rocket

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools, you will need:

Large Baking Tray, Large Frying Pan and Coarse Grater.

Ingredients

	2P	3P	4P
Baking Potato**	1 small pack	1 large pack	2 small packs
Burger Bun (8) (11) (13)	2	3	4
Onion	1	1½	2
Dried Cranberries	1 pack	1½ packs	2 packs
Cheddar Cheese (7)**	1 block	1½ blocks	2 blocks
Apple**	½	¾	1
Balsamic Vinegar (14)	1 sachet	1½ sachets	2 sachets
Pork and Oregano Sausage Meat (14)**	225g	340g	450g
Apple Chutney	1 pot	1½ pots	2 pots
Rocket**	1 bag	1½ bags	2 bags

** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	573g	100g
Energy (kJ/kcal)	3527 / 843	616 / 147
Fat (g)	29	5
Sat. Fat (g)	13	2
Carbohydrate (g)	118	21
Sugars (g)	26	5
Protein (g)	32	6
Salt (g)	2.54	0.44

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 13) Gluten 14) Sulphites

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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1. Wedge Time!

Preheat your oven to 200°C. Chop the **potato** into wedges about the size of your index finger (no need to peel). Pop them onto a large baking tray in a single layer and drizzle over some **oil**. Add a pinch of **salt**. Give the tray a good shake and then roast on the top shelf of your oven until golden and crispy, about 30 mins. Turn halfway through to make sure they brown evenly. Halve the **burger buns**.



4. Cook the Burgers

Pop your frying pan back on medium-high heat with a drizzle of **oil**. When hot, lay in the **burgers**. Cook for 11-14 mins. Carefully turn them two or three times to stop them burning (although you do want them nicely browned). **IMPORTANT: The burgers are cooked when they are no longer pink in the middle.** Meanwhile, add the **apple** to the **balsamic dressing** and stir to combine.



2. Finish the Prep

Halve, peel and thinly slice the **onion**. Heat a drizzle of **oil** in a large frying pan on medium high heat. Once hot, add the **onion** and stir fry until soft and golden, 6-8 mins, then remove from the heat. Meanwhile, roughly chop the **cranberries** and finely grate the **cheddar cheese**. Quarter the **apple**, remove the core, chop into small chunks. Put the **balsamic** in a medium bowl, add a drizzle of **olive oil** and a pinch of **salt** and **pepper**.



5. Finish Off

When the **burgers** are cooked, remove the pan from the heat. Divide the remaining **onion** between the tops of the **burgers**, followed by the **grated cheese**. Place a lid on the pan (or wrap tightly in foil), add a splash of **water** to the pan. Lower the heat for the **cheese** to melt, 3-4 mins. Just before the **chips** are ready, pop the **burger buns** on the middle shelf of your oven to warm through, 2 mins.



3. Make the Burgers

Put the **sausage meat** into a mixing bowl and add the **dried cranberries**. Once the **onion** is cooked, carefully add **half** of that in too. Mix with your hands until well combined, then shape into **patties** (one per person). **TIP: To stop the mixture getting too sticky wet your hands slightly first.** **IMPORTANT: Remember to wash your hands and equipment after handling raw meat.** Put your remaining **onion** in a bowl and set aside.



6. Finish and Serve

Spread a little **apple chutney** on the **burger bun base**, then place the **burgers** in the **buns**. Serve with the **chips** on the side. Add the **rocket** to the **dressing** and **apple** and toss to combine. Serve the **salad** with the **burger** too.

Enjoy!