



# Classic Sausage Burger

with Onion Marmalade, Wedges and Salad

Customer Favourites 35-40 Minutes

38



Potatoes



Pork and Oregano Sausage Meat



Dried Thyme



Mature Cheddar Cheese



Onion Marmalade



Medium Tomato



Glazed Burger Bun



Rocket



Red Wine Vinegar

**Pantry Items**

Oil, Salt, Pepper, Olive Oil

## 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, bowl, frying pan, grater and lid.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Pork and Oregano Sausage Meat** <b>14)</b>	225g	340g	450g
Dried Thyme	½ sachet	¾ sachet	1 sachet
Mature Cheddar Cheese** <b>7)</b>	30g	45g	60g
Onion Marmalade	40g	60g	80g
Medium Tomato	1	1	2
Glazed Burger Bun <b>13)</b>	2	3	4
Rocket**	40g	60g	80g
Red Wine Vinegar <b>14)</b>	12g	18g	24g

Pantry	2P	3P	4P
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	522g	100g
Energy (kJ/kcal)	3415 /816	655 /157
Fat (g)	37.0	7.1
Sat. Fat (g)	13.2	2.5
Carbohydrate (g)	87.6	16.8
Sugars (g)	17.7	3.4
Protein (g)	31.5	6.0
Salt (g)	2.75	0.53

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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## 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 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.



## Prepare the Toppings

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

Pop the **onion marmalade** into a small bowl and break it up with a spoon.

Cut the **tomato** into 2cm chunks.



## Make your Burgers

Meanwhile, pop the **sausage meat** into a large bowl. Sprinkle in the **dried thyme**. 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 meat.



## Cheese Please

When the **burgers** are cooked, remove the pan from the heat.

Carefully place the **cheese** on top of the **burgers**, followed by a spoonful of the **onion marmalade**. Cover with a lid (or foil), then set aside, off the heat, to allow the **cheese** to melt, 3-4 mins.

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



## Fry Time

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once the **oil** is hot, add the **burgers** and fry until browned and cooked through, 5-6 mins each side. Carefully turn them every 2 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



## Finish and Serve

Meanwhile, in a large bowl, combine the **olive oil for the dressing** (see pantry for amount) and **red wine vinegar**. Season with **salt**, **pepper** and a pinch of **sugar** (if you have any) and mix well.

Add the **tomatoes** and **rocket** to the **dressing** and toss to coat.

When everything's ready, pop the **burgers** into the **buns** and serve on your plates with the **wedges** and **salad** alongside.

Enjoy!