



Classic Sausage Burger

with Onion Marmalade, Wedges and Salad

Customer Favourites

35-40 Minutes

38



Potatoes



Pork and Oregano Sausage Meat*



Mature Cheddar Cheese



Onion Marmalade



Medium Tomato



Glazed Burger Bun



Red Wine Vinegar



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, bowl, frying pan and lid.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Pork and Oregano Sausage Meat** 14)	225g	340g	450g
Mature Cheddar Cheese** 7)	30g	45g	60g
Onion Marmalade	40g	60g	80g
Medium Tomato	1	1	2
Glazed Burger Bun 13)	2	3	4
Red Wine Vinegar 14)	12g	18g	24g
Rocket**	40g	60g	80g
Streaky Bacon*	4 rashers	6 rashers	8 rashers
Pantry	2P	3P	4P
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	522g	100g	552g	100g
Energy (kJ/kcal)	3415 /816	655 /157	3773 /902	684 /164
Fat (g)	37.0	7.1	43.7	7.9
Sat. Fat (g)	13.2	2.5	16.1	2.9
Carbohydrate (g)	87.6	16.8	87.6	15.9
Sugars (g)	17.7	3.4	17.7	3.2
Protein (g)	31.5	6.0	37.0	6.7
Salt (g)	2.75	0.53	3.74	0.68

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. 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.

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



Cheese Please

When the **burgers** are cooked, remove the pan from the heat and top each one with the **cheese** and a spoonful of **onion marmalade**. Cover and set aside, to allow the **cheese** to melt, 3-4 mins.

Meanwhile, halve the **burger buns** and add to a baking tray. Warm through in the oven, 2-3 mins.

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).



Fry Time

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

CUSTOM RECIPE

If you've chosen to add **streaky bacon**, cook it before the **burgers**. Once the **oil** is hot, lay in the **rashers** and fry until crispy, 3-4 mins on each side. Transfer to a plate lined with kitchen paper, then pop the pan back on medium-high heat to cook the **burgers** and continue as instructed. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Finish and Serve

When ready to serve, add the **tomatoes** and **rocket** to the **dressing** and toss to coat.

Pop the **burgers** into the **buns** and serve on your plates with the **wedges** and **salad** alongside.

CUSTOM RECIPE

Top each burger with **2 bacon rashers**, then sandwich shut with a **bun lid**.

Enjoy!