



CLASSIC SAUSAGE BURGER

with Onion Marmalade, Wedges and Salad



HELLO THYME

The Ancient Egyptians used thyme in the mummification process!



Potato



Dried Thyme



Sausage



Cheddar Cheese



Onion Marmalade



Cucumber



Brioche Bun



Lemon



Rocket

MEAL BAG

30 mins

1 of your 5 a day

Cook within 2 Days of Delivery

Sausages are a lazy cook's best friend. Take off their skins and you have ready-seasoned meat that's good for all sorts of things. Break it up into mince and use as the base for a pasta sauce or roll it into meatballs (cheatballs!). In this recipe, it makes a banger of a burger. Popping a lid on the pan while you cook them keeps everything super juicy and gives you perfectly melted cheese.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got two **Baking Trays**, some **Baking Paper**, two **Mixing Bowls**, a **Frying Pan** (with a **Lid**) and **Coarse Grater**. Now, let's get cooking!



1 ROAST THE WEDGES

Preheat your oven to 200°C. Chop the **potato** into 2cm wide **wedges** (no need to peel!). Pop the **wedges** onto a lined baking tray and drizzle over some **oil**. Add a pinch of **salt** and **half** the **dried thyme**. Give the tray a good shake and then place on the top shelf of your oven. Roast the **wedges** until golden and crispy, 25-30 mins. Turn halfway through cooking to make sure they brown evenly.



4 PREP THE TOPPINGS

While the burgers cook, grate the **cheese** and loosen up the **onion marmalade** with a spoon. Cut the ends from the **cucumber** then halve lengthways. Remove the seeds then chop into 1cm chunks. Cut the **brioche buns** in half.



2 MAKE THE BURGERS

Slice open the **sausage**, remove the **meat** and discard the skin. Pop the **sausage meat** into a mixing bowl with the remaining **dried thyme**. Mix together with your hands and then shape into **burgers** (one per person). **! IMPORTANT:** Remember to wash your hands and equipment after handling raw meat!



5 MELT THE CHEESE

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**. Place a lid on the pan (or wrap tightly in foil) then set aside, off the heat, for the **cheese** to melt, 3-4 mins. Pop the **brioche buns** on another baking tray and place on the middle shelf of your oven. Warm for 3-4 mins.



3 COOK THE BURGERS

Put a frying pan on medium heat and add a splash of **oil**. Add the **burgers** and cook for 12 mins. 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.



6 SERVE WITH SALAD

Squeeze the **lemon juice** into a mixing bowl along with the **olive oil** (see ingredients for amount), a pinch of **salt**, a grind of **pepper** and a pinch of **sugar** (if you have some). Whisk with a fork then add the **cucumber** and **rocket**. Toss together. Serve the **burgers** in the **buns** with some **salad** and **wedges** on the side. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Potato	1	2	2
Dried Thyme	1 tbsp	1½ tbsp	2 tbsp
Sausage	250g	375g	500g
Cheddar Cheese 7)	1 block	1½ blocks	2 blocks
Onion Marmalade	1 pot	1 pot	1 pot
Cucumber	½	¾	1
Brioche Bun 7) 11) 13)	2	3	4
Lemon	½	1	1
Olive Oil	2 tbsp	3 tbsp	4 tbsp
Rocket	1 bag	1 bag	2 bags

*Not Included

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 508G	PER 100G
Energy (kcal)	901	177
(kJ)	3770	741
Fat (g)	47	9
Sat. Fat (g)	18	3
Carbohydrate (g)	87	17
Sugars (g)	20	4
Protein (g)	32	6
Salt (g)	2.61	0.51

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 11) Soya 13) Gluten

Onion Marmalade: Onions (41%), Sugar, Pectin, Spiced Vinegar (Vinegar, Cinnamon, Cloves, Ginger), Redcurrant Juice, Olive Oil, Lemon Juice.

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

THUMBS UP OR THUMBS DOWN?

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