

# Crispy Bacon & Caramelised Onion Cheeseburger

with Truffled Rosemary Wedges and Baby Gem Salad

Street Food 40-50 Minutes • 1 of your 5 a day



Potatoes



Red Onion



Rosemary



Garlic Clove



Mature Cheddar  
Cheese



Baby Gem  
Lettuce



Red Wine Vinegar



Panko Breadcrumbs



Beef Mince



Streaky Bacon



Burger Bun



Truffle Zest

**Pantry Items**

Oil, Salt, Pepper, Sugar, 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, garlic press, grater, bowl, frying pan and kitchen paper.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Red Onion**	1	1	2
Rosemary**	½ bunch	1 bunch	1 bunch
Garlic Clove**	1	2	2
Mature Cheddar Cheese** 7)	30g	40g	60g
Baby Gem Lettuce**	1	2	2
Red Wine Vinegar 14)	24g	36g	48g
Panko Breadcrumbs 13)	10g	15g	20g
Beef Mince**	240g	360g	480g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Burger Bun 13)	2	3	4
Truffle Zest	1 sachet	2 sachets	2 sachets
Pantry	2P	3P	4P
Sugar for the Dressing*	½ tsp	¾ tsp	1 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Sugar for the Onions*	1 tsp	1½ tsp	2 tsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3635/869	611/146
Fat (g)	38.9	6.5
Sat. Fat (g)	15.7	2.6
Carbohydrate (g)	85.6	14.4
Sugars (g)	15.3	2.6
Protein (g)	49.1	8.3
Salt (g)	3.33	0.56

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). Halve, peel and slice the **red onion** as thinly as you can. Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks).

Pop the **wedges** onto a large baking tray. Drizzle with **oil** and the **rosemary**, then season with **salt** and **pepper**. Toss to coat, then 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.



## Get Frying

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. Transfer to a plate lined with kitchen paper. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**

Put the frying pan back on medium heat with a drizzle of **oil**. Once hot, add the **onion** and fry, stirring occasionally, until softened, 5-6 mins.

In the meantime, halve the **burger buns**.



## Prep Time

Meanwhile, peel and grate the **garlic** (or use a garlic press). Grate the **Cheddar**.

Trim the **baby gem**, then separate the leaves and reserve **1 leaf** per person. Tear the remaining **lettuce** into bite-sized pieces.

In a medium bowl, combine **half** the **red wine vinegar** with the **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**, then set aside.



## Finishing Touches

Once softened, stir the **sugar for the onion** (see pantry for amount) and the remaining **red wine vinegar** into the **onions**, then reduce the heat and cook until soft and sticky, 2-3 mins. Remove from the heat.

Meanwhile, once the **burgers** are cooked, carefully place the **cheese** on top of them and pop back into the oven until the **cheese** has melted, 2-3 mins.

At the same time, pop the **burger buns** into the oven to warm through, 2-3 mins.



## Bring on the Burgers

In a large bowl, combine the **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef 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.**

Halfway through cooking the **wedges**, pop the **burgers** onto a baking tray and bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT: Wash your hands and equipment after handling raw mince. The burgers are cooked when no longer pink in the middle.**



## Assemble and Serve

When everything's ready, spread a layer of **caramelised onion** over the **bun bases**. Top with the **cheesy burgers**, the **crispy bacon**, **reserved baby gem leaves**, then sandwich shut with the **bun lids**.

Sprinkle the **truffle zest** over the **wedges**. Add the **torn baby gem** to the **dressing** and toss to coat.

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

Enjoy!