



# Herby Burgers and Wedges with Chimichurri Tomato Salad

Classic 40-45 Minutes • Mild Spice

2



Potatoes



Flat Leaf Parsley



Red Chilli



Garlic Clove



Dried Oregano



Panko Breadcrumbs



Beef Mince



Baby Plum Tomatoes



Red Wine Vinegar



Glazed Burger Bun

**Pantry Items**

Salt, Olive Oil, Mayonnaise

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press, bowl and frying pan.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Red Chilli**	1	1	2
Garlic Clove**	1	1	2
Dried Oregano	1 sachet	1 sachet	2 sachets
Panko Breadcrumbs <b>13)</b>	10g	25g	25g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Salt for the Burgers**	¼ tsp	½ tsp	½ tsp
Beef Mince**	240g	360g	480g
Baby Plum Tomatoes	125g	190g	250g
Red Wine Vinegar <b>14)</b>	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Glazed Burger Bun <b>13)</b>	2	3	4
Mayonnaise*	3 tbsp	4 tbsp	6 tbsp

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>531g</b>	<b>100g</b>
Energy (kJ/kcal)	3582/856	675/161
Fat (g)	45	8
Sat. Fat (g)	11	2
Carbohydrate (g)	79	15
Sugars (g)	10	2
Protein (g)	36	7
Salt (g)	1.81	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

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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## Roast the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** 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.



## Fry Time

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins total. Carefully turn them every 4 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



## Get Prepped

Meanwhile, finely chop the **parsley** (stalks and all). Halve the **chilli** lengthways, deseed and finely chop. Peel and grate the **garlic** (or use a garlic press).



## Mix the Chimiurri Salad

While the **burgers** cook, halve the **tomatoes** and pop them into a bowl. Add the remaining **parsley** and **chilli** along with the **red wine vinegar** and **olive oil for the dressing** (see ingredients for amount). Season with **salt** and **pepper** and mix together. Halve the **burger buns**. Just before the **wedges** are cooked, put the **buns** in your oven to warm through for 2-3 mins.



## Make the Burgers

Put the **garlic**, **oregano**, **half the parsley** and **half the chilli** into a large bowl. Add the **breadcrumbs** and **water for the breadcrumbs** (see ingredients for amount). Season with **pepper** and **salt for the burgers** (see ingredients for amount), mix, then add the **beef mince**. Mix with your hands until combined, then shape into 2cm thick **burgers** (1 per person). **IMPORTANT:** Wash your hands and equipment after handling raw mince.



## Finish and Serve

When everything is ready, spread some **mayonnaise** (see ingredients for amount) on the **base** of each **bun**. Add the **burger**, then top with the **bun lid**. Serve with the **potato wedges** and **chimichurri tomato salad** alongside.

## Enjoy!