



Oregano and Cranberry Sausage Burger with Apple and Sage Jelly, Rocket and Wedges

Family 40-45 Minutes • 2 of your 5 a day

3



Potatoes



Onion



Dried Cranberries



Mature Cheddar Cheese



Pork and Oregano Sausage Meat



Glazed Burger Bun



Apple and Sage Jelly



Rocket



Streaky Bacon

Pantry Items
Oil, Salt, Pepper

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, frying pan, grater and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Onion**	1	1	2
Dried Cranberries	30g	60g	60g
Mature Cheddar Cheese** 7)	30g	40g	60g
Pork and Oregano Sausage Meat** 14)	225g	340g	450g
Glazed Burger Bun 13)	2	3	4
Apple and Sage Jelly	25g	37g	50g
Rocket**	20g	30g	40g
Streaky Bacon**	4 rashers	6 rashers	8 rashers

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	520g	100g	550g	100g
Energy (kJ/kcal)	3333 / 797	641 / 153	3691 / 882	671 / 160
Fat (g)	38.2	7.3	44.9	8.2
Sat. Fat (g)	12.0	2.3	14.9	2.7
Carbohydrate (g)	102.3	19.7	102.3	18.6
Sugars (g)	29.2	5.6	29.2	5.3
Protein (g)	31.4	6.0	36.9	6.7
Salt (g)	2.75	0.53	3.73	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, bake on the top shelf until golden, 25-35 mins. Turn halfway through.



Shape and Bake

Roll the **mixture** into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The **burgers** will shrink a little during cooking.

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

CUSTOM RECIPE

If you've chosen to add **streaky bacon** to your meal, lay them in a single layer alongside the **burgers** (use another tray if necessary) and cook for the same amount of time until golden, 12-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook **bacon** thoroughly.



Get Prepped

While the **wedges** cook, halve, peel and thinly slice the **onion**.

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **onion** and stir-fry until soft and golden, 6-8 mins.

Meanwhile, finely chop the **cranberries**. Grate the **cheese**.



Finishing Touches

Meanwhile, halve the **burger buns**.

When the **burgers** are cooked, remove the tray from the oven and top each one with the remaining **fried onion**, then the **grated cheese**.

Place the **buns** onto the same tray and pop back into the oven until the **cheese** has melted and the **buns** are warmed through, 2-3 mins.



Start your Burgers

In a large bowl, combine the **sausage meat**, **chopped cranberries** and **half** the **cooked onion**.

Put the remaining **onion** into a small bowl and set aside for later.

Season the **sausage meat** with **salt** and **pepper**, then mix together with your hands.



Assemble and Serve

When everything's ready, pop the **buns** on your plates and spread the **apple and sage jelly** over the **bases**, then top with the **sausage burgers**, **rocket** and **bun lids**.

Serve with the **wedges** alongside.

Enjoy!

CUSTOM RECIPE

Once cooked, set the **bacon** aside on a plate lined with kitchen paper. Top each **sausage burger** with **2 bacon rashers**, some **rocket** and the **bun lid**.