



Ultimate Bacon Cheeseburger and Chips

with French Dressed Baby Gem & Tomato Salad

35

Ultimate 35-40 Minutes • 1 of your 5 a day



Potatoes



Panko Breadcrumbs



Beef Mince



Mature Cheddar
Cheese



Streaky Bacon



Baby Gem Lettuce



Medium Tomato



Glazed Burger Bun



French Dressing



Burger Sauce

Pantry Items
Oil, Salt, Pepper

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, grater, frying pan and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Panko Breadcrumbs 13)	10g	15g	20g
Beef Mince**	240g	360g	480g
Mature Cheddar Cheese** 7)	60g	80g	120g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Baby Gem Lettuce**	1	1½	2
Medium Tomato	2	3	4
Glazed Burger Bun 13)	2	3	4
French Dressing 9)	1 sachet	1½ sachets	2 sachets
Burger Sauce 8) 9)	90g	135g	180g

Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	¼ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4641/1109	672/161
Fat (g)	63.7	9.2
Sat. Fat (g)	20.4	2.3
Carbohydrate (g)	84.1	12.2
Sugars (g)	15.8	2.3
Protein (g)	54.5	8.0
Salt (g)	4.13	0.60

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8**) Egg **9**) Mustard **13**) Cereals containing gluten

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 Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop 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, 25-30 mins. Turn halfway through.



Bring on the Bacon

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

Lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

Transfer to a plate lined with kitchen paper.



Make the Patties

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 the **mince** 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 mince.



Finish the Prep

Meanwhile, trim the **baby gem**. Reserve 1 leaf per **burger**, then halve the rest lengthways and thinly slice widthways.

Cut **half** of the **tomatoes** into slices and set aside. Cut the remaining **half** into 1cm chunks.

Halve the **burger buns**.

Once cooked, carefully place the **cheese** on top of the **burgers** and pop back into the oven until the **cheese** has melted, 2-3 mins. At the same time, add the **burger buns** to the tray to warm through.



Cook your Burgers

Pop the **burgers** onto a baking tray and bake on the middle shelf until cooked through, 12-15 mins.

IMPORTANT: *The burgers are cooked when no longer pink in the middle.*

Meanwhile, grate the **cheese**.



Assemble and Serve

Just before serving, add the **French dressing** to a medium bowl along with the **sliced baby gem** and **tomato chunks**. Toss together.

When everything's ready, spread the **base** of each **bun** with the **burger sauce**. Add the reserved **baby gem leaf**, then a **burger patty**, and finish with the **bacon** and a reserved **tomato slice**.

Sandwich together, then serve up your **ultimate bacon cheeseburger** with the **chips** and **salad** alongside.

Enjoy!