



# Ultimate Bacon Cheeseburger and Chips

with Balsamic Glaze Dressed Rocket & Tomato Salad

35

Ultimate 35-40 Minutes



Potatoes



Panko Breadcrumbs



Beef Mince



Mature Cheddar Cheese



Streaky Bacon



Baby Plum Tomatoes



Burger Bun



Rocket



Burger Sauce



Balsamic Glaze

### Recipe Update

Due to quality issues with **medium tomato**, you'll instead receive **baby plum tomatoes**. As such, the recipe photos are slightly different to what your dish will look like. Don't worry, we've updated the instructions so it'll still be just as delicious!

### Pantry Items

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

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Panko Breadcrumbs <b>13)</b>	10g	15g	20g
Beef Mince**	240g	360g	480g
Mature Cheddar Cheese** <b>7)</b>	30g	40g	60g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Baby Plum Tomatoes**	125g	190g	250g
Burger Bun <b>13)</b>	2	3	4
Rocket**	20g	40g	40g
Burger Sauce <b>8) 9)</b>	45g	90g	90g
Balsamic Glaze <b>14)</b>	12ml	24ml	24ml
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	541g	100g
Energy (kJ/kcal)	3489 /834	645 /154
Fat (g)	43.1	8.0
Sat. Fat (g)	15.9	2.9
Carbohydrate (g)	69.9	12.9
Sugars (g)	11.6	2.1
Protein (g)	45.2	8.4
Salt (g)	3.18	0.59

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  
**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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## 1 Chip, Chip, Hooray

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 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, 25-30 mins. Turn halfway through.



## 4 Bring on the Bacon

While the **burgers** cook, 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.



## 2 Make the Patties

While the **chips** cook, 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.



## 5 Finish the Prep

Halve the **baby plum tomatoes**.

Add **half** the **tomatoes** to a medium bowl. Drizzle over a little **olive oil** and season with **salt** and **pepper**. Set aside.

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.



## 3 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**.



## 6 Assemble and Serve

When everything's almost ready, add the **rocket** to the bowl of **chopped tomatoes**. Toss together.

Pop the **burger buns** onto your plates and spread the **bases** with the **burger sauce**. Stack with a **cheesy burger**, then top with the **bacon** and the remaining **tomatoes**.

Sandwich together, then serve up your **ultimate bacon cheeseburger** with the **chips** and **salad** alongside. Drizzle the **balsamic glaze** over the **salad** to finish.

Enjoy!