

Ultimate Bacon Cheeseburger and Chips

with Balsamic Glaze Dressed Rocket & Tomato Salad

Ultimate

35-40 Minutes











Panko Breadcrumbs

Potatoes



Beef Mince





Streaky Bacon



Mature Cheddar Cheese

Baby Plum Tomatoes



Burger Bun





Burger Sauce



Balsamic Glaze

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

ingi calcin	,0		
Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Panko Breadcrumbs 13)	10g	15g	20g
Beef Mince**	240g	360g	480g
Mature Cheddar Cheese** 7)	30g	40g	60g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Baby Plum Tomatoes**	125g	190g	250g
Burger Bun 13)	2	3	4
Rocket**	20g	40g	40g
Burger Sauce 8) 9)	45g	90g	90g
Balsamic Glaze 14)	12ml	24ml	24ml
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	1/4 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

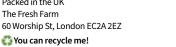
Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to <u>hellofresh.co.uk</u> or use our app to rate this recipe

HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







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.



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.



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.



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.



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.



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!