






Cooking Made Easy

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## Our Herby Burger with Rustic Chips and Rocket Salad

**Stokes**  
FOOD MADE BETTER

Oregano is one of the nation's most loved herbs. But while we sprinkle it into pasta sauces and lasagnes with ease, our burgers are often lacking the stuff. Well, no more! This beef burger is as happy as can be with its new Italian buddy oregano. And don't forget to add this amazing bloody mary ketchup instead of the normal stuff. It has a real kick that will leave you wanting more. DELICIOUS indeed!

 35 min



Potatoes



Garlic Salt



Beef Mince



Bloody Mary  
Tomato Ketchup



Dried Oregano



Demi Brioche Buns



Gouda Cheese



Rocket



Vine Tomato

## Ingredients

	2P	4P
Potatoes	2	4
Garlic Salt	1 tsp	2 tsp
Beef Mince	250g	500g
Bloody Mary Tomato Ketchup <b>1</b>	1½ tbsp	3 tbsp
Dried Oregano	1 tsp	2 tsp
Demi Brioche Buns <b>2, 3, 4</b>	2	4
Gouda Cheese <b>4</b>	2 slices	4 slices
Rocket	1 bag	2 bags
Vine Tomato, sliced	1	2

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

**1)** Celery | **2)** Egg

**3)** Gluten | **4)** Milk

**Nutrition per serving:** Calories: 873 kcal | Protein: 38 g | Carbs: 67 g | Fat: 47 g | Saturated Fat: 16 g



**1** Pre-heat the oven to 220 degrees. Wash the potatoes then chop lengthways into wedges the thickness of your index finger. Toss in 1 tbsp of olive oil and the garlic salt, then spread in a single layer on a baking tray. Cook on the top shelf of the oven until crispy (around 25 mins).



**2** In a bowl mix together the beef mince with ¾ tbsp of ketchup, a few grinds of pepper, a small pinch of salt and the oregano.



**3** Divide the mixture into two equal portions and then gently form into burger patties. **Tip:** *It is important that you press the meat together firmly enough to make it stick yet not so firmly that it becomes densely packed, as this will give a tough texture.*



**4** Once the potatoes are almost ready, split the buns in half. Put a frying pan on a hob on medium-high heat. Toast the buns for a couple of mins on each side then remove. **Tip:** *You could use your toaster but whatever happens don't let them burn!*

**5** In the same pan heat ½ tbsp of olive oil on medium-high heat. Once hot, gently add in the patties and cook for 3-4 mins on each side, turning only once. **Tip:** *We love dribble-down-your-chin medium/rare which takes around 3 mins on each side but cook them for a little longer if you like.*

**6** Whilst you are cooking the second side of the burger, lay a slice of cheese on top for the last minute so that it melts.

**7** Toss the rocket in a little drizzle of olive oil with a small pinch of salt and pepper.

**8** Spread a little of the remaining ketchup on the toasted burger buns. Place your burger on top then slice the tomato really thinly widthways. Lay the tomato and rocket on top and serve with your rustic chips on the side.