



Scotland's Cheesy Square Sausage Burger

with Savoy Cabbage, Caramelised Onion and Rosemary Chips

Six Nations 30-35 Minutes • 1 of your 5 a day

38



Potatoes



Dried Rosemary



Onion



Red Leicester



Onion Marmalade



British Pork and Oregano Sausage Meat



Balsamic Vinegar



Shredded Savoy Cabbage



Burger Buns



Baby Leaf Mix



British Streaky Bacon

Pantry Items

Oil, Salt, Pepper, Butter, Sugar, Tomato Ketchup

+ Add Streaky Bacon

If you chose to add streaky bacon, 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, grater, saucepan, bowl, baking paper and lid.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Rosemary	1 sachet	1½ sachets	2 sachets
Onion	1	1½	2
Red Leicester** 7)	30g	45g	60g
Onion Marmalade	30g	40g	60g
British Pork and Oregano Sausage Meat** 13) 14)	225g	340g	450g
Balsamic Vinegar 14)	12ml	18ml	24ml
Shredded Savoy Cabbage**	150g	225g	300g
Burger Buns 13)	2	3	4
Baby Leaf Mix**	20g	50g	50g
British Streaky Bacon**	4 rashers	6 rashers	8 rashers
Pantry	2P	3P	4P
Butter*	20g	30g	40g
Sugar for the Onions*	½ tsp	¾ tsp	1 tsp
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	652g	100g	682g	100g
Energy (kJ/kcal)	4148 / 991	636 / 152	4714 / 1127	691 / 165
Fat (g)	44.7	6.9	55.6	8.1
Sat. Fat (g)	20.6	3.2	24.7	3.6
Carbohydrate (g)	109.5	16.8	109.9	16.1
Sugars (g)	25.5	3.9	25.8	3.8
Protein (g)	37.3	5.8	46.8	6.9
Salt (g)	3.58	0.55	4.56	0.67

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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

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60 Worship St, London EC2A 2EZ



Bake 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 the **chips** onto a large baking tray. Sprinkle with the **dried rosemary**. 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.



Time to Bake

Pop your **square burgers** onto a large lined baking tray.

When the oven is hot, bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT: The burgers are cooked when no longer pink in the middle.**

Meanwhile, when the **onions** are golden, add the **balsamic vinegar** and **sugar for the onions** (see pantry for amount) and cook until caramelised, 1-2 mins more. Transfer the **onion** to a bowl and cover to keep warm.

+ Add Streaky Bacon

Add the **bacon** in a single layer alongside the **burgers**. Cook for the same amount of time, 12-15 mins. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**



Fry the Onion

Meanwhile, halve, peel and thinly slice the **onion**. Grate the **Red Leicester**.

Melt the **butter** (see pantry for amount) in a large saucepan on medium heat.

Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally until golden, 10-12 mins.



Cheese Please

Give the **onion** pan a quick clean, then return to a medium heat with a drizzle of **oil**.

When hot, add the **cabbage** and stir-fry for 2 mins. Season with **salt** and **pepper**, add a splash of **water**, mix well and cover with a lid (or foil). Cook until just tender, 3-4 mins. Stir in a knob of **butter** at the end if you'd like.

Meanwhile, once the **burgers** are cooked, carefully place the **Red Leicester** on top of the **burgers** and pop back into the oven until the **cheese** has melted, 2-3 mins.

At the same time, halve the **burger buns** and pop them into oven to warm through, 2-3 mins.



Make your Square Burgers

Meanwhile, in a large bowl, combine the **onion marmalade** and **sausage meat**. Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick **square burgers**, 1 per person. **TIP: The burgers will shrink a little during cooking. IMPORTANT: Wash your hands and equipment after handling raw mince.**



Stack up and Serve

When everything's ready, spread the **ketchup** (see pantry for amount) over the **bun lids**.

Top the **bases** with the **square sausage burgers**, some **caramelised onion** and **baby leaves**, then sandwich shut with the **bun lids**.

Serve with the **rosemary chips** and **cabbage** on the side.

Enjoy!