



BBQ Sausage Cheeseburger

With Slaw & Wedges

FAMILY Hands on Time: 20 Minutes • Total Cook Time: 30 Minutes

N° 11



Potato



Pork Sausage Meat



Panko Breadcrumbs



Coleslaw Mix



Mayonnaise



Cheddar Cheese



BBQ Sauce



Burger Bun

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Large Baking Tray, Mixing Bowl, Large Frying Pan and Coarse Grater.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Pork Sausage Meat 13) 14)**	225g	340g	450g
Panko Breadcrumbs 13)	10g	18g	25g
Coleslaw Mix**	1 pack	1½ packs	2 packs
Mayonnaise 8) 9)**	2 sachets	3 sachets	4 sachets
Cheddar Cheese 7)**	1 block	1½ blocks	2 blocks
BBQ Sauce 13)	2 sachets	3 sachets	4 sachets
Burger Bun 8) 11) 13)	2	3	4

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	562g	100g
Energy (kJ/kcal)	4169 / 997	742 / 178
Fat (g)	49	9
Sat. Fat (g)	13	2
Carbohydrate (g)	109	19
Sugars (g)	17	3
Protein (g)	35	6
Salt (g)	3.28	0.58

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten 14) Sulphites

Wash your hands before and after handling ingredients.
Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK



1. Cook the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



4. Glaze Your Burgers

When the **burgers** are cooked, remove the pan from the heat, add the **BBQ sauce** to the pan and move the **burgers** around to ensure that they are coated in the **sauce**. Distribute the **grated cheese** evenly over the tops of the **burgers**, then cover your pan with a lid or some foil, allow the **cheese** to melt, 3-4 mins.



2. Make Your Burgers

Put the **sausage meat** and **panko breadcrumbs** in a bowl and season with **black pepper**. Mix with your hands to combine, then shape into 1 patty per person. **IMPORTANT:** Wash your hands after handling raw meat. Heat a splash of **oil** in a large frying pan. When hot, add the **sausage burgers** and fry until browned and cooked through, 5-6 minutes on each side. **IMPORTANT:** The burger is cooked when it is no longer pink in the middle.



5. Toast Your Buns

When the **wedges** have 2 minutes left, halve the **burger buns** and put them on the middle shelf of your oven to warm through.



3. Make the Slaw

While the **burgers** are cooking, combine the **coleslaw mix** and **mayonnaise** in a bowl, season to taste with **salt** and **pepper** and mix again. Grate the **cheddar** and set aside.



6. Time to Serve

Put the **buns** on your plates and fill them with a **burger**. Serve the **wedges** on the side and share the **slaw** between your plates.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.