



Beef Burger and Wedges

with Cheese Crisp, Onion Marmalade and Truffle Mayo

Classic 40 Minutes

5



Potatoes



Medium Tomato



Glazed Burger Bun



Panko Breadcrumbs



Beef Mince



Grated Hard Italian Style Cheese



Mayonnaise



Truffle Zest



Rocket



Onion Marmalade

Before you start

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

Cooking tools, you will need:

Baking Tray, Bowl, Frying Pan, Wooden Spoon.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Medium Tomato	1	1	2
Glazed Burger Bun 13	2	3	4
Panko Breadcrumbs 13	10g	15g	20g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Salt*	¼ tsp	¼ tsp	½ tsp
Beef Mince**	240g	360g	480g
Grated Hard Italian Style Cheese 7 8 **	25g	40g	40g
Mayonnaise 8 9 **	2 sachets	3 sachets	4 sachets
Truffle Zest	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Rocket**	20g	30g	40g
Onion Marmalade	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	525g	100g
Energy (kJ/kcal)	3439/822	655/156
Fat (g)	36	7
Sat. Fat (g)	12	2
Carbohydrate (g)	82	16
Sugars (g)	13	2
Protein (g)	42	8
Salt (g)	2.52	0.48

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Cook the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** 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, roast on the top shelf until golden, 25-30 mins. Turn halfway through.



Make the Cheese Crisps

Whilst the **burgers** cook, sprinkle the **hard Italian style cheese** in even circles (about the same size as your **buns**, 1 per person) onto a lined baking tray. Bake until the **cheese** is golden and crisp at the edges, 6-8 minutes. Remove from the oven and set aside - the **cheese** will become crisp as it cools.



Make the Burgers

Meanwhile, thinly slice the **tomatoes**. Cut the **burger buns** in half. Pop the **breadcrumbs** into a large bowl, add the **water for the breadcrumbs** (see ingredients for amount), season with **salt** (see ingredients for amount) and **pepper**, then add the **beef mince**. Mix with your hands until well combined. Roll the **mince** into even-sized balls then flatten to make **burger patties** 1cm thick (1 per person). **IMPORTANT: Wash your hands and equipment after handling raw mince.**



Mix and Dress

Meanwhile, add the **mayo** to a small bowl, mix in the **truffle zest** and set aside. Pop the **olive oil** (see ingredients for amount) into a large bowl and season with **salt** and **pepper**. After everything has finished cooking, add the **rocket** and toss to coat. Pop the **burger buns** into the oven until warmed through, 2-3 mins.



Cook the Burgers

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total. Carefully turn them every 3-4 mins and lower the heat if needed. **IMPORTANT: The burgers are cooked when no longer pink in the middle. TIP: The burgers will shrink a little during cooking.**



Serve

Divide the **wedges** between your plates. Spread the **truffle mayo** onto the **burger bases** and the **tops** with **onion marmalade**. Pop the **beef patties** onto the **bases** and top with the **tomatoes**, **rocket** and **cheese crisps**.

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.