



Classic Sausage Burger

with Onion Marmalade, Wedges and Salad

CLASSIC 30 Minutes • 1 of your 5 a day



Potato



Dried Thyme



Pork and Oregano Sausage Meat



Cheddar Cheese



Onion Marmalade



Baby Plum Tomatoes



Burger Bun



Lemon



Rocket

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
Dried Thyme	1 small pot	1 small pot	1 large pot
Pork and Oregano Sausage Meat 13) 14)**	225g	340g	450g
Cheddar Cheese 7)**	1 block	2 blocks	2 blocks
Onion Marmalade	1 pot	2 pots	2 pots
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Burger Bun 8) 11) 13)	2	3	4
Lemon**	½	¾	1
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Rocket**	1 bag	1½ bag	2 bags

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	612g	100g
Energy (kJ/kcal)	3768 /901	616 /147
Fat (g)	38	6
Sat. Fat (g)	14	2
Carbohydrate (g)	112	18
Sugars (g)	22	4
Protein (g)	32	5
Salt (g)	2.41	0.40

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8)** Egg **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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps



HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

Packed in the UK

You can recycle me!



1. Roast 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 **salt** and **pepper**. Sprinkle on **half** the **dried thyme**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking.



4. Prep the Toppings

While the burgers cook, grate the **cheese** and loosen up the **onion marmalade** with a spoon. Halve the **tomatoes**. Cut the **burger buns** in half.



2. Make the Burgers

Pop the **sausage meat** in a mixing bowl with the remaining **thyme**. Mix together with your hands and then shape into **burgers** (one per person). **IMPORTANT:** Remember to wash your hands and equipment after handling raw meat.



5. Melt the Cheese

When the **burgers** are cooked, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**, followed by a spoonful of the **onion marmalade**. Pop a lid on the pan (or wrap tightly in foil) then set aside, off the heat, for 3-4 mins for the **cheese** to melt. Meanwhile, pop the **burger buns** on a baking tray and place on the middle shelf of your oven. Warm for 3-4 mins.



3. Cook the Burgers

Put a frying pan on medium heat and add a splash of **oil**. Add the **burgers** and cook for 12-14 mins. Turn them two or three times to stop them burning (although you do want them nicely browned). **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle.



6. Make Salad and Serve

Meanwhile, squeeze the **lemon juice** into a mixing bowl along with the **olive oil** (see ingredients for amount), a pinch of **salt**, **pepper** and **sugar** (if you have some). Whisk with a fork and then add the **tomato** and **rocket**. Toss together. Serve the **burgers** in the **buns** with some **salad** and **wedges** on the side.

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.