



Double Cheese Baked BBQ Burgers with Wedges and Salad

Family 30 Minutes

10



Potatoes



Garlic Salt



Panko Breadcrumbs



Beef Mince



Medium Tomato



Baby Gem Lettuce



Cider Vinegar



Mature Cheddar Cheese



Red Leicester



BBQ Sauce



Glazed Burger Bun

Before you start

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

Cooking tools, you will need:

Baking Tray, Bowl, Grater, Plate.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Salt	1 sachet	1 sachet	2 sachets
Panko Breadcrumbs 13)	10g	15g	20g
Water for the Breadcrumbs**	2 tbsp	3 tbsp	4 tbsp
Beef Mince**	240g	360g	480g
Medium Tomato	1	1½	2
Baby Gem Lettuce**	1	2	2
Cider Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1 tbsp	2 tbsp
Mature Cheddar Cheese 7)**	30g	45g	60g
Red Leicester 7)**	30g	60g	60g
BBQ Sauce 13)	1 sachet	2 sachets	2 sachets
Glazed Burger Bun 13)	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	559g	100g
Energy (kJ/kcal)	3452 /825	618 /148
Fat (g)	35	6
Sat. Fat (g)	16	3
Carbohydrate (g)	82	15
Sugars (g)	9	2
Protein (g)	45	8
Salt (g)	2.03	0.36

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

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

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Roast 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, low-sided, wide baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through. **TIP:** Use two *baking trays if necessary, you want the wedges nicely spread out.*



Make the Salad

Meanwhile, chop the **tomato(es)** into 2cm pieces. Trim the root from the **baby gem lettuce** then separate the leaves. Put the **cider vinegar** and **olive oil** (see ingredients for amount) into a medium bowl. Season with **salt**, **pepper** and a pinch of **sugar**. Mix together and add the **tomatoes**, stir to combine and set aside. **TIP:** We'll *add the lettuce later to avoid it wilting.* Grate the **Cheddar** and **Red Leicester**.



Make the Burgers

Put the **garlic salt** into a large bowl. Add the **breadcrumbs** and **water** (see ingredients for amount). Season with **salt** 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 meat.*



Grill the Cheese

Once the **burgers** and **wedges** are cooked, transfer your **wedges** to the bottom of your oven. **IMPORTANT:** *The burgers are cooked when no longer pink in the middle.* Remove the **burgers** from your oven and carefully pile the **cheese** on top of them, followed by the **BBQ sauce**. Turn your oven to grill setting, pop your **burgers** back into your oven under the grill and cook until the **cheese** has melted, 2-3 mins.



Bake the Burgers

Pop the **burgers** on a baking tray lined with baking paper and bake on the middle shelf of your oven until cooked through, 18-20 mins.



Finish and Serve

Meanwhile, pop the **burger buns** on the middle shelf of your oven. Warm for 2-3 mins. Serve the **burgers** and a couple of **lettuce leaves** per person in your **buns**. Add the remaining **lettuce** to the dressing and toss to coat (or leave some **salad** undressed if the kids don't want it). Serve the **salad** and **wedges** alongside the **burgers**.

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.