



Double Cheese Baked BBQ Burgers with Wedges and Salad

Classic 40 Minutes • 1 of your 5 a day



Potatoes



Garlic Salt



Panko Breadcrumbs



Beef Mince



Medium Tomato



Baby Gem Lettuce



Cider Vinegar



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, Measuring Jug and Grater.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Salt	1 sachet	1 sachet	2 sachets
Panko Breadcrumbs 13)	10g	15g	20g
Water*	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
Cheddar Cheese** 7)	30g	45g	60g
Red Leicester** 7)	30g	60g	60g
BBQ Sauce 13)	32g	64g	64g
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)	3496/836	626/150
Fat (g)	37	7
Sat. Fat (g)	16	3
Carbohydrate (g)	83	15
Sugars (g)	11	2
Protein (g)	43	8
Salt (g)	2.01	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

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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 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, 25-35 mins. Turn halfway through.



Make the Salad

Meanwhile, chop the **tomatoes** into 2cm pieces. Trim the **baby gem** 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**, **breadcrumbs** and **water** (see ingredients for amount) into a large bowl, then mix to combine.

Add the **beef mince**. Season with **salt** and **pepper** then mix together with your hands.

Roll the **mince** into even-sized balls then shape into 1cm thick **burgers** (1 per person).

IMPORTANT: Wash your hands and equipment after handling raw mince.



Grill the Cheese

Once the **burgers** and **wedges** are cooked, transfer the **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** under and grill until the **cheese** has melted, 2-3 mins.



Bake the Burgers

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



Finish and Serve

Meanwhile, halve the **burger buns** and pop into your oven to warm through, 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.

Serve the **burgers** with the **wedges** and **salad** alongside.

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.