



Herby Burgers

with Potato Wedges and Chimichurri Tomato Salad

Classic 40 Minutes • Medium Spice • 1 of your 5 a day



-  Potato
-  Flat Leaf Parsley
-  Red Chilli
-  Echalion Shallot
-  Garlic Clove
-  Dried Oregano
-  Panko Breadcrumbs
-  Beef Mince
-  Baby Plum Tomatoes
-  Red Wine Vinegar
-  Burger Bun
-  Mayonnaise

Before you start

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

Cooking tools, you will need:

Baking Tray, Mixing Bowl and Frying Pan.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Red Chilli**	1	1	2
Echalion Shallot**	1	1	2
Garlic Clove**	1 clove	1 clove	2 cloves
Dried Oregano	1 small sachet	1 large sachet	2 small sachets
Panko Breadcrumbs 13)	10g	25g	25g
Water for the Burgers*	2 tbsp	3 tbsp	4 tbsp
Beef Mince**	240g	360g	480g
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Burger Buns 8) 11) 13)	2	3	4
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	588g	100g
Energy (kJ/kcal)	3500 /837	596 /142
Fat (g)	37	6
Sat. Fat (g)	11	2
Carbohydrate (g)	91	16
Sugars (g)	9	2
Protein (g)	36	6
Salt (g)	1.10	0.19

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg 9) Mustard 11) Soya 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 them on a large baking tray and drizzle over some **oil**. Season with **salt** and **pepper**. Spread out in a single layer, then roast on the top shelf of your oven until golden on the outside and soft in the middle, 25-30 mins. Turn halfway through cooking.



Get Prepped

Meanwhile, finely chop the **parsley** (stalks and all!). Halve the **chilli** lengthways, deseed and finely chop. Halve, peel and finely chop the **shallot**. Peel and grate the **garlic** (or use a garlic press).



Make the Burgers

Put the **shallot**, **garlic**, **oregano**, **half the parsley** and **half the chilli** in a large bowl. Add the **breadcrumbs** and **water** (see ingredients for amount). Season with **salt** and **pepper**, mix, then add the **beef mince**. Mix with your hands until combined, then shape into **burgers** about 2cm thick, 1 per person. **IMPORTANT:** Remember to wash your hands after handling raw meat!



Cook the Burgers

Heat a drizzle of **oil** in a 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 4 mins and lower the heat if they are burning. **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle.



Make the Salad

While the **burgers** cook, halve the **tomatoes** and pop them in a bowl. Add the remaining **parsley** and **chilli** along with the **red wine vinegar** and **olive oil** (see ingredients for amount). Season with **salt** and **pepper** and mix together. Halve the **burger buns**. A couple of mins before the **wedges** are cooked, put the **buns** in your oven to warm through.



Finish and Serve

When everything is ready, spread some **mayonnaise** on the bottom of each **bun**, add the **burger** followed by the top of the **bun**. Serve with the **potato wedges** and **tomato salad**.

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.