



# Herby Burgers and Wedges with Chimichurri Tomato Salad and Mayo

Family 40 Minutes • Mild Spice

8



Potatoes



Flat Leaf Parsley



Red Chilli



Garlic Clove



Dried Oregano



Panko Breadcrumbs



Beef Mince



Baby Plum Tomatoes



Red Wine Vinegar



Seeded 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, Garlic Press, Bowl, Measuring Jug and Frying Pan.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Red Chilli**	1	1	2
Garlic Clove**	1	1	2
Dried Oregano	1 sachet	1 sachet	2 sachets
Panko Breadcrumbs 13)	10g	25g	25g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Salt for the Burgers*	¼	½	½
Beef Mince**	240g	360g	480g
Baby Plum Tomatoes	125g	190g	250g
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Seeded Burger Bun 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	548g	100g
Energy (kJ/kcal)	3427/819	625/149
Fat (g)	38	7
Sat. Fat (g)	11	2
Carbohydrate (g)	87	16
Sugars (g)	9	2
Protein (g)	36	7
Salt (g)	1.87	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

8) Egg 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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HelloFresh UK

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 You can recycle me!



## 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.



## Get Prepped

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



## Make the Burgers

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



## 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 total. Carefully turn them every 4 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



## Make the Salad

While the **burgers** cook, halve the **tomatoes** and pop them into 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**. 2-3 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 **bun lid**. Serve with the **potato wedges** and **tomato 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.