



# Herby Burgers and Wedges

with Chimichurri Tomato Salad

Classic 40-45 Minutes • Mild Spice

2



Potatoes



Flat Leaf Parsley



Red Chilli



Garlic Clove



Dried Oregano



Panko Breadcrumbs



Beef Mince



Baby Plum Tomatoes



Red Wine Vinegar



Glazed Burger Bun

## Pantry Items

Olive Oil, Salt, Mayonnaise

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press and bowl.

## Ingredients

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
Beef Mince**	240g	360g	480g
Baby Plum Tomatoes	125g	190g	250g
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Glazed Burger Bun 13)	2	3	4

Pantry	2P	3P	4P
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Salt for the Breadcrumbs *	¼ tsp	½ tsp	½ tsp
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	523g	100g
Energy (kJ/kcal)	3364/804	644/154
Fat (g)	38.5	7.4
Sat. Fat (g)	10.3	2.0
Carbohydrate (g)	78.0	14.9
Sugars (g)	9.3	1.8
Protein (g)	37.5	7.2
Salt (g)	1.75	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Roast the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop 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.

4



## Baking Time

Pop the **burgers** onto a baking tray and bake on the middle shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.

2



## 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).

3



## Make the Burgers

In a large bowl, combine the **garlic**, **oregano**, **half** the **parsley** and **half** the **chilli** with the **breadcrumbs**, **water** and **salt for the breadcrumbs** (see ingredients for both amounts), then add the **beef mince**. Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The burgers will shrink a little during cooking. **IMPORTANT:** Wash your hands and equipment after handling raw mince.

5



## Make the Chimichurri 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 for the dressing** (see ingredients for amount). Season with **salt** and **pepper** and mix together.

Just before the **wedges** are cooked, halve the **burger buns**. Pop them onto a baking tray and into the oven to warm through, 2-3 mins.

6



## Finish and Serve

When everything is ready, spread some **mayonnaise** (see ingredients for amount) on the base of each **bun**. Add the **burger**, then top with the **bun lid**.

Serve with the **potato wedges** and **chimichurri tomato salad** alongside.

Enjoy!