



Lamb and Mint Burger

with Potato Wedges and Chimichurri Tomato Salad

Classic 40-45 Minutes • Medium Spice

5



Potatoes



Mint



Panko Breadcrumbs



Lamb Mince



Baby Plum Tomatoes



Red Chilli



Cider Vinegar



Seeded Burger Bun



Mature Cheddar
Cheese

Pantry Items
Salt, Olive Oil

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, bowl, frying pan, lid and grater.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Mint**	½ bunch	1 bunch	1 bunch
Panko Breadcrumbs 13	10g	25g	25g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Lamb Mince**	200g	300g	400g
Salt for the Burgers*	¼ tsp	½ tsp	½ tsp
Baby Plum Tomatoes	125g	250g	250g
Red Chilli**	½	½	1
Cider Vinegar 14	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Seeded Burger Bun 8 11 13	2	3	4
Mature Cheddar Cheese** 7	30g	45g	60g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	502g	100g
Energy (kJ/kcal)	3048 /729	607 /145
Fat (g)	30	6
Sat. Fat (g)	12	2
Carbohydrate (g)	85	17
Sugars (g)	8	2
Protein (g)	34	7
Salt (g)	1.63	0.33

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 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 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 Chimichurri Salad

While the **burgers** cook, halve the **tomatoes** and pop them into a medium bowl. Halve the **chilli** lengthways, deseed and finely chop. Add the **chilli** (careful, it's hot - add less if you don't like heat), **cider vinegar**, **olive oil for the dressing** (see ingredients for amount) and remaining **mint** to the **tomatoes**. Season with **salt** and **pepper**, then mix together and set aside.



Make the Burgers

Pick the **mint leaves** from their stalks and finely chop (discard the stalks). Put **half** the **mint** in a large bowl. Add the **breadcrumbs** and **water for the breadcrumbs** (see ingredients for amount), then mix to combine. Add the **lamb mince**. Season with the **salt for the burgers** (see ingredients for amount) 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. **TIP:** The burgers will shrink a little during cooking.



Melt the Cheese

Halve the **burger buns** and grate the **cheese**. When the **burgers** are cooked, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**. Cover with a lid (or foil), then set aside, off the heat, for 3-4 mins for the **cheese** to melt. Meanwhile, pop the **burger buns** onto a baking tray and place on the middle shelf of your oven. Warm for 3-4 mins.



Get Frying

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **burgers** to the pan and fry until browned on the outside and cooked through, 12-14 mins in total. Carefully turn them every 3-4 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



Serve

When everything is ready, pop the warmed **burger buns** on your plates. Lay a **cheesy lamb burger** on top of each **bun base** and sandwich on the **bun lid**. Serve with the **wedges** and **chimichurri tomato salad** alongside.

Enjoy!