







More Than Food
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Enjoy
within
4 days



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Lamb and Mint Burger with Cheese and Onion Chips

"What's more British than cheese and onion?" our Chef André asks. "Mint and lamb, perhaps?" he replies. So, go on, get stuck in - and let us know what you think of it!!

 45 mins

 family box



King Edward
Potato (2 packs)



Red Onion (1)



Garlic Clove (1)



Mint (5 tbsp)



Lamb Mince (500g)



Baby Gem Lettuce (1)



Cucumber (1)



Cheddar Cheese (8 tbsp)



Dijon Mustard
(1 tsp)



White Wine
Vinegar (1 tbsp)



Olive Oil (1 tbsp)



Brioche Bun (4)


4 PEOPLE INGREDIENTS

- King Edward Potato, chopped **2 packs**
- Red Onion **1**
- Garlic Clove, grated **1**
- Mint, shredded **5 tsp**
- Lamb Mince **500g**
- Baby Gem Lettuce **1**
- Cucumber, chopped **1**
- Cheddar Cheese **8 tbsp**
- Dijon Mustard **1 tsp**
- White Wine Vinegar **1 tbsp**
- Olive Oil **1 tbsp**
- Brioche Bun **4**

Allergens: Milk, Mustard, Sulphites, Egg, Soya, Gluten.

Nutritional Value per total cooked weight per person

	Energy	Fat	Sat. Fat	Carbs	Sugar	Protein	Salt
Per serving	829 kcal / 3479 kJ	42 g	15 g	78 g	9 g	39 g	2 g

 Our fruit and veggies may need a little wash before cooking!

Did you know...

If garlic had been created in the laboratory instead of by nature, it would probably be a high price prescription drug. It's THAT good.

Dijon Mustard Ingredients: Water, Mustard Seeds (30%), Spirit Vinegar, Salt, Acidity Regulator: Citric Acid, Salt.

1



1 Pre-heat your oven to 200 degrees. Cut the **potatoes** in half lengthways and them into wedges approximately the size of your thumb. Pop them onto a roasting tray and drizzle with a splash of **oil** and a generous pinch of **salt**. Toss well and roast them in your oven for 30 mins. Turn your **potatoes** after 15 mins to make sure they brown evenly. You will also add the sliced **red onion** when turning the **potatoes**.

2



2 While your **potatoes** cook, cut the **red onion** in half through the root and peel. Thinly slice one half into half moon shapes and keep to one side to add to your **potatoes** later. Cut the other half into as small cubes as you can.

3 Peel and grate the **garlic**. Finely chop the **mint** leaves.

4 Pop the **lamb mince** in a mixing bowl and add the finely chopped **red onion**, **garlic** and two-thirds of the **mint** leaves. Add a pinch of **salt** and a good grind of **black pepper**. Mix everything together and shape into equal-sized patties.

5 Remove the root from the **baby gem lettuce** and separate the leaves. Chop the ends off the **cucumber**, quarter the **cucumber** lengthways and then scrape out the seeds with a spoon. Cut the strips of **cucumber** into 2cm chunks. Add the chopped **cucumber** and your leftover mint to the **baby gem lettuce**.

6 Get the kids to grate your **cheese** and help make your dressing. Mix the **Dijon mustard** with the **white wine vinegar**. Slowly mix in the **olive oil** (as stated above) and season with a pinch of **salt**.

8



7 Once your **potatoes** have been cooking for 15 mins, mix in your sliced **red onion**. Toss well to make sure the **onions** are evenly distributed and then return the tray to your oven for another 15 mins.

8 While your **potatoes** finish cooking, heat a frying pan over a high heat and add a splash of **oil**. When the **oil** is hot, add your burgers to the pan and cook for 5 mins. Keep the heat high to make sure they brown nicely. Turn after 5 mins and cook for 5 mins more. **Tip:** *The burgers are cooked when the centre is no longer pink.*

9 When your **potatoes** are cooked, remove the tray from your oven and heat your grill to high. Slice the **brioche buns** in half and toast under your grill until golden-brown.

10



10 Once toasted, remove them from the grill. Sprinkle all of the grated **cheese** on top of your **potatoes** and pop them under your grill. Grill for 2 mins or until the **cheese** is bubbling and then remove.

11 Toss your **salad** in the dressing and put a couple of leaves on the bottom part of your **bun**. Top with a burger and then pop on the top.

12 Serve with a generous portion of your cheesy, **onion** chips and some **salad**. Enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!