

Melt in the Middle Caramelised Onion Beef Burger

with Blue Cheese & Bacon Topped Wedge Salad and Fries

Street Food 40-45 Minutes



Potatoes



Mature Cheddar Cheese



Beef Mince



Bacon Lardons



Onion



Baby Gem Lettuce



Soured Cream



Cider Vinegar



Glazed Burger Bun



BBQ Sauce



Blue Cheese

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, grater, bowl and frying pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Mature Cheddar Cheese** 7)	60g	90g	90g
Beef Mince**	240g	360g	480g
Salt for the Burger*	¼ tsp	½ tsp	½ tsp
Bacon Lardons**	90g	120g	180g
Onion**	1	2	2
Sugar*	1 tsp	1½ tsp	2 tsp
Baby Gem Lettuce**	1	1½	2
Soured Cream** 7)	75g	150g	150g
Water for the Dressing*	1½ tbsp	2 tbsp	3 tbsp
Cider Vinegar 14)	1 sachet	1½ sachets	2 sachets
Glazed Burger Bun 13)	2	3	4
BBQ Sauce	64g	80g	128g
Blue Cheese** 7)	60g	90g	120g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	688g	100g
Energy (kJ/kcal)	4670/1116	679/162
Fat (g)	57	8.3
Sat. Fat (g)	27.7	4
Carbohydrate (g)	92.9	13.5
Sugars (g)	18.9	2.8
Protein (g)	58.1	8.4
Salt (g)	4.86	0.71

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 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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Cook the Chips

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** 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, 30-35 mins. Turn halfway through.



Fry the Bacon

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **bacon lardons** and stir-fry until golden, 4-5 mins. While the **bacon** fries, halve, peel and thinly slice the **onion**.

Once golden, transfer the **lardons** to a bowl but keep the **bacon fat** in the pan. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



Shape the Burgers

Meanwhile, cut the **Cheddar** in half widthways. Keep one chunk of **cheese** per person aside, then grate the rest.

In a large bowl, add the **beef mince**, **salt for the burger** (see ingredients for amount) and **pepper**, then mix together with your hands.

Roll the **mince** into even-sized balls. Shape into 2cm thick **burgers** around a **chunk of cheese**, ensuring they're well sealed (1 per person).

IMPORTANT: Wash your hands and equipment after handling raw mince.



Caramelize the Onions

Pop the pan with the **bacon fat** back on medium heat with a drizzle of **oil** if it's a little dry.

When hot, add the **onion** and **sugar** (see ingredients for amount). Season with **salt** and **pepper**, then fry until soft and sweet, 8-10 mins. Remove from the heat.

Meanwhile, halve the **baby gem** lengthways through the root, then cut each half lengthways into 3 wedges.

Mix together the **soured cream**, **water for the dressing** and **cider vinegar** (see ingredients for both amounts) in a small bowl. Season with **salt** and **pepper**, then set the **creamy dressing** aside.



Bake the Burgers

After the **chips** have cooked for 10 mins, pop the **burgers** onto a lightly oiled baking tray and bake on the middle shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** The mince is cooked when no longer pink in the middle.



Finish and Serve

When everything is nearly ready, place the **grated cheese** on top of the **burgers** and bake until the **cheese** is melted, 3-4 mins.

Halve the **burger buns** and pop onto a baking tray and into your oven to warm through, 2-3 mins.

Spread the **BBQ sauce** over each **bun base** and top with a **burger**. **TIP:** Scoop up any escaped cheese from the baking tray and pile on top. Spoon on the **caramelised onions** and finish with the **bun lid**.

Share the **baby gem wedges** between your plates, cut-side up, and drizzle with the **creamy dressing**. Top with the **bacon** and as much **blue cheese** as you'd like. Serve the **chips** alongside.

Enjoy!