



Oregano and Cranberry Sausage Burger with Wedges and Rocket Salad

Classic 35 Minutes

5



Potatoes



Seeded Burger Bun



Onion



Dried Cranberries



Cheddar Cheese



Balsamic Vinegar



Pork and Oregano Sausage Meat



Apple Chutney



Rocket

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Frying Pan, Wooden Spoon, Grater, Bowl, Plate.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Seeded Burger Bun 8) 11) 13)	2	3	4
Onion**	1	1	2
Dried Cranberries	30g	45g	60g
Cheddar Cheese 7)**	30g	45g	60g
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Pork and Oregano Sausage Meat 13) 14)**	225g	340g	450g
Apple Chutney	1 pot	2 pots	2 pots
Rocket**	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	492g	100g
Energy (kJ/kcal)	2956 /707	601 /144
Fat (g)	27	6
Sat. Fat (g)	12	2
Carbohydrate (g)	85	17
Sugars (g)	20	4
Protein (g)	27	6
Salt (g)	2.23	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 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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Wedge Time

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** on a low-sided, wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out. Halve the **burger buns**.



Finish the Prep

Meanwhile, halve, peel and thinly slice the **onion**. Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **onion** and stir-fry until soft and golden, 6-8 mins, then remove the pan from the heat. Meanwhile, roughly chop the **cranberries** and finely grate the **cheese**. Put the **balsamic vinegar** into a medium bowl, add a drizzle of **olive oil** and season with **salt** and **pepper**.



Make the Burgers

Put the **sausage meat** into a mixing bowl and add the **dried cranberries**. Once the **onion** is cooked, add **half** to the bowl with the **cranberries**. Mix with your hands until well combined, then shape into **patties** (one per person). **TIP:** To stop the mixture getting too sticky, wet your hands slightly first. **IMPORTANT:** Wash your hands after handling raw meat. Put the remaining **onion** into another small bowl and set aside. Don't wash your pan - you'll need it in the next step.



Cook the Burgers

Pop your frying pan back on medium-high heat with a drizzle of **oil**. When hot, lay in the **burgers**. Cook for 13-16 mins. Carefully turn them two or three times to stop them burning (although you do want them nicely browned). **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle.



Finish Off

When the **burgers** are cooked, remove the pan from the heat. Divide the remaining **onion** between the tops of the **burgers**, followed by the **grated cheese**. Add a splash of **water** to the pan and place a lid on the pan (or wrap tightly in foil). Pop the pan back on the heat, reduce the heat to low and leave the **cheese** to melt, 2-4 mins. Just before the **wedges** are ready, pop the **burger buns** on the middle shelf of your oven to warm through, 2 mins.



Finish and Serve

Spread a little **apple chutney** on the **burger bun** base, then place the **burgers** in the **buns**. Serve with the **chips** on the side. Add the **rocket** to the bowl with the **dressing**. Toss to combine. Serve the **salad** alongside the **burger**.

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.