



# Pigs Under Blankets Burger

with Cheesy Bacon Wedges & Apple Cranberry Slaw

Street Food 45 Minutes • 1 of your 5 a day

27



Potatoes



Baby Gem Lettuce



Red Onion



Cheddar Cheese



Bacon



Pork and Oregano Sausage Meat



Original Onion Marmalade



Apple



Coleslaw Mix



Dried Cranberries



Mayonnaise



Burger Buns

## Before you start

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

## Cooking tools, you will need:

Chopping Board, Sharp Knife, Baking Tray, Grater, Frying Pan and Mixing Bowl.

## Ingredients

|  | 2P           | 3P           | 4P            |
|--|--------------|--------------|---------------|
| Potatoes**   | 1 small pack | 1 large pack | 2 small packs |
| Baby Gem Lettuce**                                     | 1            | 2            | 2             |
| Red Onion**  | 1            | 1            | 1             |
| Cheddar Cheese <b>7)</b> **                            | 60g          | 90g          | 120g          |
| Bacon**  | 6 rashers    | 10 rashers   | 12 rashers    |
| Pork and Oregano Sausage Meat <b>13)</b> <b>14)</b> ** | 225g         | 340g         | 450g          |
| Original Onion Marmalade                               | 1 small pot  | 1 large pot  | 1 large pot   |
| Apple**  | 1            | 2            | 2             |
| Coleslaw Mix   | 1 pack       | 1 pack       | 2 pack        |
| Dried Cranberries                                      | 1 sachet     | 2 sachets    | 2 sachets     |
| Mayonnaise <b>8)</b> <b>9)</b>                         | 1 sachet     | 2 sachets    | 2 sachets     |
| Burger Buns <b>8)</b> <b>11)</b> <b>13)</b>            | 2            | 3            | 4             |

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

## Nutrition

|                         | Per serving | Per 100g  |
|-------------------------|-------------|-----------|
| for uncooked ingredient | 741g        | 100g      |
| Energy (kJ/kcal)        | 4659 / 1114 | 629 / 150 |
| Fat (g)                 | 48          | 7         |
| Sat. Fat (g)            | 21          | 3         |
| Carbohydrate (g)        | 127         | 17        |
| Sugars (g)              | 32          | 4         |
| Protein (g)             | 44          | 6         |
| Salt (g)                | 4.39        | 0.59      |

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

**7)** Milk **8)** Egg **9)** Mustard **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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HelloFresh UK

Packed in the UK

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## Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large 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 until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



## Cook the Burgers

Wipe out and return your frying pan to a medium-high heat. When hot, add the **sausage burgers** and cook until golden on the outside, 3-4 mins per side. Reduce the heat to medium and continue cooking the **burgers** until cooked through, 6-7 mins. Turn every 2 mins. **IMPORTANT:** The pork is cooked when it is no longer pink in the middle. Top the **burgers** with the **red onion marmalade** and **half** the **grated Cheddar**, cover with foil or a lid to keep warm and melt the **cheese**.



## Get Prepped

Reserve **1 baby gem leaf** per person, then trim the root from the **baby gem lettuce** and halve lengthways. Thinly slice widthways. Halve, peel and thinly slice the **red onion**. Grate the **Cheddar**. Heat a drizzle of **oil** in a large frying pan on a medium-high heat. When hot add the **bacon rashers** and fry until golden and crispy, 2-3 mins per side. **IMPORTANT:** Cook the bacon throughout. Transfer to a plate and return the pan to the heat with a drizzle more **oil** if needed. Add the **red onion** and cook, stirring frequently until softened, 4-5 mins. Transfer to a plate.



## Finish Off

Grate the **apple** (no need to peel) then pop it into a medium bowl with the **slaw mix**, **baby gem**, **cranberries** and **three-quarters** of the **mayonnaise**. Mix and season to taste. When the wedges have 5 minutes left, chop up **1 rasher of bacon** per person and sprinkle over the **wedges** with the remaining **cheese**. Pop back into your oven and cook until the **cheese** has melted, 2-3 mins.



## Make Your Burgers

Meanwhile, pop the **pork sausage meat** into a medium bowl and season with **salt** and **pepper**. Shape the sausage meat into 1 burger per person. **IMPORTANT:** Wash your hands after handling raw meat.



## Time to Serve

Halve the **burger buns** widthways and pop in the oven to warm for 1-2 mins. Then, spread the remaining **mayo** across the **burger bun bases** and top each with a reserved **lettuce leaf**. Share the **red onion** between them and top with the **burger** and **2 rashers of bacon** each. Pop on the **lid** and add the **cheesy bacon wedges** and the **slaw** alongside.

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.