



Pizza Burgers

with Wedges and Salad



HELLO MOZZARELLA

Mozzarella is the most consumed cheese worldwide!



Beef Mince



Worcester Sauce



Italian Herbs



Potato



Mozzarella Cheese



Tomato Ketchup



Italian Style Grated Hard Cheese



Cucumber



Vine Tomato



Balsamic Vinegar



Burger Bun

MEAL BAG



Hands on: **15** mins
Total: **40** mins



2 of your
5 a day



Family Box

Pizza burgers! They're officially 'A Thing' and we couldn't be happier about it. Even if you're not good at maths, you know that Pizza + Burger = Double Deliciousness. Our top tip is to add a tiny, tiny splash of water to the pan to help the cheese melt perfectly. Enjoy!

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BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Mixing Bowl**, some **Baking Paper**, two **Baking Trays** and a **Frying Pan** (with a **Lid**). Now, let's get cooking!



1 MAKE THE BURGERS

Preheat your oven to 200°C. Put the **beef mince** in a mixing bowl with the **Worcester sauce** and **half** the **Italian herbs**. Season with a pinch of **salt** and a grind of **pepper**. Combine well using your hands and shape into one **burger patty** per person. ★ **TIP:** Try to make the patties the same diameter as the buns. Keep to one side. ⚠ **IMPORTANT:** Remember to wash your hands and equipment after handling raw meat!



4 PREP THE SALAD

As the burgers sizzle, cut one slice of **mozzarella** per person, about ½cm thick. Put the **ketchup** in a small bowl. Mix in **half** the **Italian style hard cheese** and the remaining **Italian herbs** (if liked). Quarter the **cucumber** lengthways and chop into 2cm chunks. Chop the **tomato** into 2cm pieces, mix together in a large bowl. Put the **olive oil** (see ingredients) and **balsamic vinegar** in another small bowl. Keep to one side.



2 COOK THE WEDGES

Chop the **potato** into 2cm wide **wedges** (no need to peel). Pop on a lined baking tray, drizzle over some **oil** and season with **salt** and **pepper**. Toss to coat, then spread out into a single layer and roast on the top shelf of your oven for 20-25 mins. Turn halfway through cooking.



5 ADD THE CHEESE

When the **burgers** are almost done, lay a slice of **mozzarella** on top of each **burger**. Sprinkle over the remaining **Italian style hard cheese**. Add a splash of water to the pan and pop on a lid. Cook for 2-3 mins. The steam will help melt the **cheese**! When the **wedges** are done, remove them from the oven. Halve the **burger buns** and put on another baking tray, warm through on the middle shelf, 2-3 mins.



3 FRY THE BURGERS

Put a drizzle of **oil** in a frying pan over medium-high heat. When hot, carefully lay in your **burgers** and fry until browned on each side and cooked through. ⚠ **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle. This should take about 15 mins, carefully turning every 3-4 mins.



6 FINISH AND SERVE

Once everything is ready, spread some of the **herby ketchup** on each half of the **buns**. Sandwich the **burgers** between the **buns** and serve alongside plenty of **wedges**. The **salad** is up to you: kids may just want plain **tomato** and **cucumber**, but for a more interesting side, toss the **tomato** and **cucumber** in the **balsamic dressing** with a pinch of **salt** and **pepper**. When serving, tear over the remaining **mozzarella**. **Tuck in!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Beef Mince	225g	375g	450g
Worcester Sauce	½ sachet	¾ sachet	1 sachet
Italian Herbs	½ pot	¾ pot	1 pot
Potato	1 small pack	1 large pack	2 small packs
Mozzarella Cheese 7)	½ ball	1 ball	1 ball
Tomato Ketchup 10)	1 sachet	1½ sachets	2 sachets
Italian Style Grated Hard Cheese 7) 8)	½ pack	¾ pack	1 pack
Cucumber	½	1	1
Vine Tomato	2	3	4
Olive Oil*	1 tbsp	2 tbsp	2 tbsp
Balsamic Vinegar 14)	½ sachet	1 sachet	1 sachet
Burger Bun 8) 11) 13)	2	3	4

*Not Included

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 673G	PER 100G
Energy (kcal)	877	130
(kJ)	3667	545
Fat (g)	35	5
Sat. Fat (g)	16	2
Carbohydrate (g)	98	15
Sugars (g)	16	2
Protein (g)	45	7
Salt (g)	1.42	0.21

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 8) Egg 10) Celery 11) Soya 13) Gluten 14) Sulphites

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

THUMBS UP OR THUMBS DOWN?

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