

Pizza Burgers

with Wedges and Salad





Mozzarella is the most consumed cheese worldwide!







Worcester Sauce





Italian Herbs



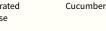


Tomato Ketchup



Italian Style Grated Hard Cheese







Vine Tomato



Balsamic Vinegar



Burger Bun







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!

BEFORE YOU

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!



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. to wash your hands and equipment after handling raw meat!



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.



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.



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.



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.



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!

INGREDIENTS

	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	1/2	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

IUTRITION PER INCOOKED INGREDIENT	PER SERVING 673G	PER 100G
nergy (kcal)	877	130
(kJ)	3667	545
at (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.

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.



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