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Rosemary Lamb Burgers with Sweet Potato Chips and Sour Cream Dip

There's nothing quite like taste and sound to spark nostalgia. When our fresh-faced Head Chef was at university in the West Country, his favourite indulgence used to be the juicy lamb burgers down at his local pub. Many a productive afternoon of revision was spent in the beer garden of the Hog & Badger eating these BBQ'd delights and washing them down with a refreshing soft drink (ahem). If you have time to light up the BBQ (and make a jug of sangria) it can only enhance the experience!

 45 mins

 eat within 4 days



Lamb Mince (250g)



Sweet Potato (1)



Rosemary (1 sprig)



Sweet Chilli Sauce (2½ tbsp)



Brioche Bun (2)



Sour Cream (½ pot)



Baby Gem Lettuce (1)

2 PEOPLE INGREDIENTS

- Lamb Mince
- Sweet Potato, chopped
- Rosemary, chopped
- Sweet Chilli Sauce

250g
1
1 sprig
2½ tbsps

- Brioche Bun
- Sour Cream
- Baby Gem Lettuce, shredded

2
½ pot
1

 Our fruit and veggies may need a little wash before cooking!

Did you know...

Sour cream is a dairy product obtained by fermenting regular cream with good bacteria!

Allergens: Milk, Egg, Soya, Gluten, Sulphites.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbs	Sugar	Protein	Salt
Per serving	650 kcal / 2726 kJ	32 g	18 g	60 g	26 g	30 g	1 g
Per 100g	159 kcal / 667 kJ	8 g	4 g	15 g	6 g	7 g	0 g



1 Take the **lamb mince** out of your fridge around 45 mins prior to cooking if you can - bringing it up to room temperature will mean it cooks more evenly later.

2 Pre-heat your oven to 220 degrees and scrub the **sweet potato** under water. Chop the **sweet potato** in half lengthways and then chop lengthways into chips. Toss in a splash of **olive oil** and a good pinch of **salt** and **black pepper**. Pop on a baking tray and cook on the top shelf of your oven for around 30-40 mins until crispy (turning once).



3 Strip the leaves from the **rosemary** and chop them finely. In a bowl mix the **rosemary**, **lamb mince** and **sweet chilli sauce**. Add in a pinch of **salt** and a few good grinds of **black pepper**, stir well.

4 Shape the **lamb** mixture into equal-sized patties (one each). **Tip:** *Press the meat together only as hard as you need to for it to stick.* The more loosely packed the meat the better the burger!



5 Heat a splash of **olive oil** on medium-high heat in a non-stick frying pan. Once hot, gently add your burgers and cook for around 4 mins on each side. **Tip:** *Don't even consider turning your burger until it has formed a nice crust on the underside, or else it could stick to the pan and break up.*

6 Split the **brioche buns** in half and toast them lightly.

7 Serve your burgers with your **chips**, a good dollop of **sour cream** and some crunchy, shredded **baby gem lettuce**.



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