



# Sausage and Bacon Burger

with Cheesy Bacon Wedges & Apple Cranberry Slaw

Street Food 45 Minutes • 1 of your 5 a day

31



Potatoes



Baby Gem Lettuce



Cheddar Cheese



Bacon Rashers



Pork and Oregano Sausage Meat



Onion Marmalade



Apple



Coleslaw Mix



Dried Cranberries



Mayonnaise



Seeded Burger Bun



Red Onion

## Before you start

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

## Cooking tools, you will need:

Baking Tray, Grater, Frying Pan, Bowl, Aluminum Foil.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Baby Gem Lettuce**	1	2	2
Cheddar Cheese 7)**	60g	90g	120g
Bacon Rashers**	6 rashers	10 rashers	12 rashers
Pork and Oregano Sausage Meat 13) 14)**	225g	340g	450g
Onion Marmalade	20g	30g	40g
Apple**	1	2	2
Coleslaw Mix**	120g	120g	240g
Dried Cranberries	30g	60g	60g
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Seeded Burger Bun 8) 11) 13)	2	3	4
Red Onion**	1	1	1

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	685g	100g
Energy (kJ/kcal)	4093/978	598/143
Fat (g)	47	7
Sat. Fat (g)	20	3
Carbohydrate (g)	95	14
Sugars (g)	30	4
Protein (g)	40	6
Salt (g)	4.10	0.60

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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## Make the 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 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 **onion marmalade** and **half the grated cheese**, 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 **cheese**. 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. 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**, **chopped 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.