



Sausage and Bacon Cheeseburger

with Cheesy Bacon Wedges and Roasted Garlic Slaw

Street Food 45 Minutes • 1 of your 5 a day

34



Potatoes



Garlic Clove



Baby Gem Lettuce



Cheddar Cheese



Bacon



Pork and Oregano Sausage Meat



Mayonnaise



Coleslaw Mix



Seeded Burger Bun



Onion Marmalade

Before you start

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

Cooking tools, you will need:

Frying Pan, Bowl, Baking Tray and Aluminium Foil.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Clove**	2	3	4
Baby Gem Lettuce**	1	2	2
Cheddar Cheese ** 7)	60g	90g	120g
Bacon**	6 rashers	10 rashers	12 rashers
Pork and Oregano Sausage Meat** 13) 14)	225g	340g	450g
Water*	½ tsp	1 tsp	1 tsp
Mayonnaise 8)	2 sachets	3 sachets	4 sachets
Coleslaw Mix**	120g	120g	240g
Seeded Burger Bun 8) 11) 13)	2	3	4
Onion Marmalade	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	645g	100g
Energy (kJ/kcal)	4412/1055	685/164
Fat (g)	52	8
Sat. Fat (g)	21	3
Carbohydrate (g)	100	16
Sugars (g)	15	2
Protein (g)	44	7
Salt (g)	4.57	0.71

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 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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1



Cook the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary. Once hot, roast on the top shelf of your oven until golden, 25-35 mins. Turn halfway through.

2



Get Prepped

Meanwhile, peel the **garlic**, pop it into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Roast in the oven until soft, 10-12 mins. Trim the **baby gem** and reserve 1 leaf per person. Halve the remaining **lettuce** lengthways, then thinly slice widthways. Grate the **cheese**.

3



Make your Burgers

Heat a drizzle of **oil** in a large frying pan on a medium-high heat. When hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. **IMPORTANT:** Wash your hands after handling raw meat. Cook bacon thoroughly. Transfer to a plate lined with kitchen paper. Meanwhile, pop the **sausage meat** into a medium bowl and season with **pepper**. Roll the **meat** into even-sized balls then shape into 1cm thick **burgers** (1 per person). **IMPORTANT:** Wash your hands after handling raw meat.

4



Cook the Burgers

Return your frying pan to medium-high heat. When hot, add the **sausage burgers** and fry until browned and cooked through, 5-6 mins on each side. Turn them every 2 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle. Once cooked, remove the pan from the heat. Carefully place **half** the **grated cheese** on top of the **burgers**. Cover with a lid (or wrap loosely in foil) then set aside, off the heat, for 3-4 mins for the **cheese** to melt.

5



Finish Off

When the **wedges** have 5 mins left, chop up **1 rasher** of **crispy bacon** per person. Sprinkle the **chopped bacon** and remaining **cheese** over the **wedges**. Bake until the **cheese** has melted, 2-3 mins. Once the **garlic** is cooked, remove from the foil and mash with a fork. Pop it into a large bowl with the **water** (see ingredients for amount) and **half** the **mayo**. Season with **salt** and **pepper**, then mix well. Add the **coleslaw mix** and **chopped baby gem** into the bowl and toss to coat.

6



Time to Serve

Halve the **burger buns** widthways and pop in the oven to warm, 1-2 mins. Spread the remaining **mayo** on the **warmed bun bases**, then top with a whole **lettuce leaf** and a **burger**. Finish with **2 rashers** of **crispy bacon** each, then spread the **onion marmalade** onto the **bun lids** and pop them on top. Serve with the **wedges** and **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.