

Sausage and Bacon Cheeseburger with Cheesy Bacon Wedges and Roasted Garlic Slaw

Street Food 35-45 Minutes • 1 of your 5 a day









Mature Cheddar Cheese

Pork and Oregano Sausage Meat

Coleslaw Mix

Baby Gem Lettuce





Streaky Bacon



Mayonnaise



Burger Bun





Marmalade



Before you start

Our fruit and veggies need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, aluminium foil, grater, frying pan, lid, plate, kitchen paper and bowl.

Ingredients

	2P	3P	4P	
Potatoes**	450g	700g	900g	
Garlic Clove**	2	3	4	
Baby Gem Lettuce**	1	2	2	
Mature Cheddar Cheese** 7)	60g	90g	120g	
Streaky Bacon**	6 rashers	10 rashers	12 rashers	
Pork and				
Oregano Sausage Meat** 14)	225g	340g	450g	
Water*	½ tsp	1 tsp	1 tsp	
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets	
Coleslaw Mix**	120g	120g	240g	
Glazed Burger Bun 13)	2	3	4	
Onion Marmalade	20g	30g	40g	
*Not Included **Store in the Fridge				

Nutrition

	Per serving	Per 100g
for uncooked ingredient	630g	100g
Energy (kJ/kcal)	4265 /1019	678/162
Fat (g)	52	8
Sat. Fat (g)	20	3
Carbohydrate (g)	90	14
Sugars (g)	18	3
Protein (g)	43	7
Salt (g)	4.78	0.76

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) Cereals containing Gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

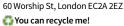
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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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.



Get Prepped

Meanwhile, peel the **garlic**, pop it into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Add to the **potato** tray and 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**.



Sizzle your Bacon

Heat a drizzle of oil in a large frying pan on medium-high heat. When hot, lay in the bacon rashers and fry until crispy and brown, 3-4 mins on each side. Transfer to a plate lined with kitchen paper. IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly. 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 and equipment after handling raw meat.



Fry the Burgers

Return your (now empty) frying pan to mediumhigh heat. When hot, add the **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 foil), then set aside, off the heat, for 3-4 mins for the **cheese** to melt.



Finish Up

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 and toss to coat.



Time to Serve

Halve the **burger buns** and pop into the oven to warm, 2-3 mins. Spread the remaining **mayo** on the **warmed bun bases**, then top with a whole **lettuce leaf** and a **cheesy 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.

Enjou!