



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

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

31



Potatoes



Garlic Clove



Baby Gem Lettuce



Mature Cheddar Cheese



Streaky Bacon



Pork and Oregano Sausage Meat



Mayonnaise



Coleslaw Mix



Glazed Burger Bun



Onion 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, frying pan, grater, lid 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 for the Mayo*	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	625g	100g
Energy (kJ/kcal)	4223/1009	676/162
Fat (g)	52.1	8.4
Sat. Fat (g)	20.1	3.2
Carbohydrate (g)	88.0	14.1
Sugars (g)	16.6	2.7
Protein (g)	43.3	6.9
Salt (g)	4.78	0.77

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 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop 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.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Fry the Burgers

Return your (now empty) frying pan with the **bacon fat** to medium-high heat.

When hot, add the **sausage burgers** and fry until browned and cooked through, 5-6 mins on each side. Carefully turn them every 2 mins and lower the heat if needed. **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.



## Get Prepped

Meanwhile, pop the **garlic** (unpeeled) 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**.



## 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** has roasted and cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork. Pop it into a large bowl with the **water for the mayo** (see ingredients for amount) and **half** the **mayo**. Season, then mix well.

Add the **coleslaw mix** and **chopped baby gem** into the bowl and toss to coat.



## Sizzle your Bacon

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. 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**. Mix together with your hands.

Roll the **sausage meat** into even-sized balls, then shape into 1cm thick **burgers** (1 per person). **IMPORTANT:** Wash your hands and equipment after handling raw meat.



## Assemble and Serve

Halve the **burger buns** and pop onto a baking tray and into the oven to warm through, 2-3 mins.

Spread the remaining **mayo** on the **bun bases**, then top with a **whole lettuce leaf**, a **cheesy burger** and 2 **rashers** of **crispy bacon**. Spread the **onion marmalade** onto the **bun lids** and pop them on top.

Serve with the **wedges** and **slaw** alongside.

## Enjoy!