

# Super Cheesy Beef Burger and Chips

with Cheese Crisp, Cheese Sauce and Pea Shoot Salad

Street Food 35-40 Minutes • 1 of your 5 a day



Potatoes



Garlic Clove



Panko Breadcrumbs



Beef Mince



Grated Hard Italian Style Cheese



Red Wine Vinegar



Mature Cheddar Cheese



Baby Plum Tomatoes



Creme Fraiche



Burger Bun



Pea Shoots



Onion Marmalade

**Pantry Items**

Oil, Salt, Pepper, Olive Oil

## Before you start

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

## Cooking tools

Baking tray, garlic press, bowl, baking tray, greaseproof paper, frying pan, grater and saucepan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	1	2	2
Panko Breadcrumbs <b>13</b>	10g	15g	20g
Beef Mince**	240g	360g	480g
Grated Hard Italian Style Cheese** <b>7</b> <b>8</b>	20g	40g	40g
Red Wine Vinegar <b>14</b>	12g	24g	24g
Mature Cheddar Cheese** <b>7</b>	60g	90g	120g
Baby Plum Tomatoes	125g	190g	250g
Creme Fraiche** <b>7</b>	75g	120g	150g
Burger Bun <b>13</b>	2	3	4
Pea Shoots**	40g	60g	80g
Onion Marmalade	20g	30g	40g

Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsps	3 tbsps	4 tbsps
Olive Oil for the Dressing*	1 tbsp	1½ tbsps	2 tbsps

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3877 /927	673 /161
Fat (g)	52.2	9.1
Sat. Fat (g)	25.4	4.4
Carbohydrate (g)	71.7	12.4
Sugars (g)	12.3	2.1
Protein (g)	47.7	8.3
Salt (g)	2.46	0.43

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7**) Milk **8**) Egg **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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## Chop the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer and set aside. **TIP:** Use two baking trays if necessary.

Peel and grate the **garlic** (or use a garlic press).



## Time to Fry

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins. Carefully turn them every 3-4 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.

Meanwhile, grate the **Cheddar**. Halve the **baby plum tomatoes** and add them to the **dressing**.



## Make your Burgers

In a large bowl, combine the **garlic**, **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef mince**.

Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The burgers will shrink a little during cooking. **IMPORTANT:** Wash your hands and equipment after handling raw mince.

When the oven is hot, roast the **chips** on the top shelf until golden, 25-30 mins. Turn halfway through.



## Bring on the Cheese Sauce

Pop a medium saucepan on medium-high heat with the **creme fraiche**. Bring to the boil, then reduce the heat to low.

Add the **Cheddar**, stirring continuously, until fully melted and smooth, 2-4 mins.

Remove from the heat and season to taste with **salt** and **pepper**. Add a splash of **water** if it's a little too thick.

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



## Bake the Cheese Crisps

Sprinkle the **hard Italian style cheese** into even circles about the size of the **buns**, 1 per person, onto a baking tray lined with greaseproof paper.

Bake on the middle shelf until the **cheese** is golden and crisp around the edges, 8-10 mins, then remove from the oven. Set aside - the **cheese** will become crisp as it cools.

Meanwhile, in another medium bowl, add the **red wine vinegar** and **olive oil for the dressing** (see pantry for amount). Season with **salt** and **pepper**, mix together, then set the **dressing** aside.



## Finish and Serve

Just before serving, add the **pea shoots** to the **dressing** and toss to coat.

Spread the **onion marmalade** over the **bun bases**, then top with a **beef burger**, some **cheese sauce** and a **cheese crisp**. Sandwich shut with the **bun lids**.

Serve with the **salad** and **chips** alongside.

## Enjoy!