

# The All American

## Bacon Cheeseburger, Stovetop Mac & Cheese and Salad

Craft Burger 30-35 Minutes



Panko Breadcrumbs



Beef Mince



Red Leicester



Streaky Bacon



Macaroni



Balsamic Glaze



Chicken Stock Paste



Creme Fraiche



Glazed Burger Bun



Burger Sauce



Premium Baby Leaf Mix

**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

Bowl, baking tray, grater, saucepan and colander.

## Ingredients

Ingredients	2P	3P	4P
Panko Breadcrumbs <b>13</b>	10g	15g	20g
Beef Mince**	240g	360g	480g
Red Leicester** <b>7</b>	120g	180g	240g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Macaroni <b>13</b>	180g	270g	360g
Balsamic Glaze <b>14</b>	1 sachet	1½ sachets	2 sachets
Chicken Stock Paste	10g	15g	20g
Crème Fraîche** <b>7</b>	75g	120g	150g
Glazed Burger Bun <b>13</b>	2	3	4
Burger Sauce <b>8</b> <b>9</b>	45g	60g	75g
Premium Baby Leaf Mix**	50g	75g	100g

Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	25ml	40ml	50ml

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

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>467g</b>	<b>100g</b>
Energy (kJ/kcal)	5790 /1384	1239 /296
Fat (g)	74.5	16.0
Sat. Fat (g)	35.1	7.5
Carbohydrate (g)	108.0	23.1
Sugars (g)	13.5	2.9
Protein (g)	67.4	14.4
Salt (g)	5.00	1.07

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## 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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1



## Shape your Burgers

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

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

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

Roll the **mince** into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The **burgers** will shrink a little during cooking.

4



## Cook the Pasta

Meanwhile, when your pan of **water** is boiling, add the **macaroni** and bring back to the boil. Cook until tender, 12 mins.

While the **pasta** cooks, mix the **balsamic glaze** and **olive oil** (see ingredients for amount) together in a large bowl.

Season with **salt** and **pepper**, then set your **dressing** aside.

2



## Continue the Prep

Pop the **burgers** onto half of a lightly oiled baking tray. **IMPORTANT:** Wash your hands and equipment after handling raw mince.

Meanwhile, grate the **cheese**.

Bring a large saucepan of **water** to the boil with ½ **tsp salt** for the **macaroni**.

5



## Make the Mac & Cheese

When the macaroni is cooked, drain in a colander and pop back into the pan.

Pour in the **water for the sauce** (see ingredients for amount) and **chicken stock paste**, then pop on medium-high heat. Bring to the boil, stirring continuously, then remove from the heat.

Vigorously stir in the **crème fraîche** and remaining **cheese**. Taste and season with **salt** and **pepper**.

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

3



## Get Baking

Bake the **burgers** on the middle shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.

After a few mins, lay the **bacon rashers** on the other side of the tray and bake until golden brown and crispy, 10-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

When the **burgers** have 4 mins left, sprinkle **one third** of the **cheese** onto each. Return to the oven for the remaining time to allow the **cheese** to melt.

6



## Finish and Serve

When everything's ready, spread the **burger sauce** over the **bun bases** and **lids**. Stack with a **cheeseburger patty** and the **crispy bacon**.

Toss the **baby leaves** into the **dressing**.

Serve your **craft burgers** with the **mac & cheese** and **salad** alongside.

## Enjoy!