



The All American

Bacon Cheeseburger, Stovetop Mac & Cheese and Salad

Craft Burger 30-35 Minutes

33



Panko Breadcrumbs



Beef Mince



Streaky Bacon



Red Leicester



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 13)	10g	15g	20g
Beef Mince**	240g	360g	480g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Red Leicester** 7)	120g	180g	240g
Macaroni 13)	180g	270g	360g
Balsamic Glaze 14)	12ml	18ml	24ml
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	75g	120g	150g
Glazed Burger Bun 13)	2	3	4
Burger Sauce 8) 9)	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 tbsps	3 tbsps	4 tbsps
Olive Oil for the Dressing*	1 tbsps	1½ tbsps	2 tbsps
Water for the Sauce*	180ml	40ml	50ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	467g	100g
Energy (kJ/kcal)	5820/1391	1246/298
Fat (g)	76.1	16.3
Sat. Fat (g)	35.4	7.6
Carbohydrate (g)	108.8	23.3
Sugars (g)	13.5	2.9
Protein (g)	68.3	14.6
Salt (g)	5.06	1.08

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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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 pantry 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.

IMPORTANT: Wash your hands and equipment after handling raw mince.



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 for the dressing** (see pantry for amount) together in a large bowl. Season with **salt** and **pepper**, then set your **dressing** aside.



Continue the Prep

Pop the **burgers** onto half of a lightly oiled baking tray.

Grate the **cheese**.

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



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 pantry 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 **creme fraiche** 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.



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 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.



Finish and Serve

When everything's ready, spread the **burger sauce** over your **bun bases** and **lids**. Top each with a **cheeseburger patty** and **2 bacon rashers**.

To finish, toss the the **baby leaves** in the **dressing** and serve alongside your **craft burgers** with the **mac & cheese**.

Enjoy!