



Ultimate Bacon Cheeseburger

with Rosemary Chips and Honey-Lime Roasted Corn on the Cob

Limited Edition 45 Minutes • 1 of your 5 a day

33



Potatoes



Dried Rosemary



Corn on the Cob



Panko Breadcrumbs



Beef Mince



Streaky Bacon Rashers



Lime



Medium Tomato



Mature Cheddar Cheese



Glazed Burger Bun



Honey



Mayonnaise



Rocket



Onion Marmalade

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Bowl, Frying Pan, Kitchen Paper, Zester, Grater.

Ingredients

| | 2P | 3P | 4P |
|-----------------------------------|-----------|-----------|-----------|
| Potatoes** | 450g | 700g | 900g |
| Dried Rosemary | 1 sachet | 1 sachet | 2 sachets |
| Corn on the Cob** | 2 | 3 | 4 |
| Panko Breadcrumbs 13) | 10g | 15g | 25g |
| Water* | 2 tbsps | 3 tbsps | 4 tbsps |
| Beef Mince** | 360g | 480g | 720g |
| Streaky Bacon Rasher** | 4 rashers | 6 rashers | 8 rashers |
| Lime** | 1 | 1 | 1 |
| Medium Tomato | 1 | 2 | 2 |
| Mature Cheddar Cheese 7)** | 30g | 45g | 60g |
| Glazed Burger Bun 13) | 2 | 3 | 4 |
| Honey | 1 sachet | 2 sachets | 2 sachets |
| Mayonnaise 8) 9) | 1 sachet | 2 sachets | 2 sachets |
| Rocket** | 20g | 30g | 40g |
| Onion Marmalade | 40g | 60g | 80g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 779g | 100g |
| Energy (kJ/kcal) | 4530/1083 | 582/139 |
| Fat (g) | 50 | 6 |
| Sat. Fat (g) | 20 | 3 |
| Carbohydrate (g) | 100 | 13 |
| Sugars (g) | 22 | 3 |
| Protein (g) | 60 | 8 |
| Salt (g) | 2.49 | 0.32 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Chips and Corn on

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 2cm slices, then chop into 2cm wide **chips**. Pop the **chips** onto a large, low-sided, wide baking tray. Drizzle with **oil**, season with **salt**, **pepper** and **half** of the **dried rosemary**, then toss to coat. Spread out in a single layer. Halve the **corn on the cobs** by running a knife firmly around the middle then snapping them in half with your hands. Put them onto another baking tray, drizzle with **oil** and season with **salt** and **pepper**. Pop both trays into the oven - **potatoes** on the top and **corn** on the middle shelf. Roast until the **potatoes** are golden and the **corn** is tender, 25-30 mins, turning halfway.



Cook the Burgers

Pop the (now empty) frying pan back on medium-high heat (for extra flavour, use the **bacon oil** to fry the **burgers**). Once hot, add the **burgers** and fry until browned on the outside and cooked through, 15-17 mins in total. Carefully turn them every 3-4 mins and lower the heat if they are burning. **IMPORTANT:** *The burgers are cooked when they are no longer pink in the middle. TIP: The burgers will shrink a little during cooking.*



Make the Burgers

Meanwhile, add the **breadcrumbs**, remaining **rosemary** and the **water** (see ingredients for amount) to a large bowl. Then add the **beef mince**, season well with **salt** and **pepper**. Mix with your hands until well combined. Roll the **mince** into even-sized **balls** then flatten to make **burger patties** 1cm thick (1 per person). Cover and leave to one side for now. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*



Get Cheesy

When the **burgers** are cooked, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**. Cover with a lid (or wrap loosely in foil) then set aside, off the heat, for 3-4 mins for the **cheese** to melt. When the **corn** has 2-3 mins of cooking time remaining, drizzle the **honey** over them, sprinkle over the **lime zest** and squeeze over some **lime**. Then return to the oven for the remaining time. At the same time, pop the **burger buns** into the oven to warm, 2-3 mins. **TIP:** *If the bacon has become cold, pop it into the oven at the same time to warm through.*



Bacon Time

Next, heat a drizzle of **oil** in a large frying pan on medium-high heat. Lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. Remove to a plate lined with kitchen paper (don't wash the pan, we will use it later). **IMPORTANT:** *Wash your hands after handling raw meat. Cook **bacon** thoroughly. Meanwhile, zest and halve the **lime**. Thinly slice the **tomato**. Grate the **cheese**. Cut the **burger buns** in half.*



Finish and Serve

When everything is ready, divide the **burger buns** between your plates. Spread the **mayo** onto the bottom half of the **buns**. Lay on the **bacon rashers**, then the **tomato slices**, **burger** and lastly the **rocket**. Spread the **onion marmalade** onto the top half of the **buns** and sandwich together. Serve your ultimate **bacon cheeseburger** with the **rosemary chips** and **honey-lime roasted corn** alongside any remaining **lime** cut into **wedges**.

Enjoy!