



Ultimate Bacon Cheeseburger and Chips

with French Dressed Baby Gem & Tomato Salad

35

Ultimate 35-40 Minutes • 1 of your 5 a day



Potatoes



Mature Cheddar Cheese



Panko Breadcrumbs



Beef Mince



Streaky Bacon



Baby Gem Lettuce



Medium Tomato



Glazed Burger Bun



French Dressing



Burger Sauce

Pantry Items
Salt

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, bowl, frying pan, aluminium foil and grater.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Mature Cheddar Cheese** 7)	60g	90g	120g
Panko Breadcrumbs 13)	10g	15g	20g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Beef Mince**	240g	360g	480g
Salt for the Burgers*	¼ tsp	¼ tsp	½ tsp
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Baby Gem Lettuce**	1	1½	2
Medium Tomato	2	3	4
Glazed Burger Bun 13)	2	3	4
French Dressing 9)	1 sachets	1½ sachets	2 sachets
Burger Sauce 8) 9)	135g	180g	225g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	668g	100g
Energy (kJ/kcal)	4858 /1161	727 /174
Fat (g)	69	10
Sat. Fat (g)	20	3
Carbohydrate (g)	85	13
Sugars (g)	15	2
Protein (g)	50	8
Salt (g)	4.18	0.63

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) Cereals containing gluten

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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Roast the Chips

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop the **chips** 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, 25-30 mins. Turn halfway through. Meanwhile, grate the **cheese**.



Cook the Burger

Pop the **bacon** frying pan back on medium-high heat. Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total. 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. 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 foil) then set aside, off the heat, for 3-4 mins for the **cheese** to melt.



Make the Patties

Put the **breadcrumbs** and **water** (see ingredients for amount) into a large bowl, then mix to combine. Add the **beef mince**. Season with the **salt for the burgers** (see ingredients for amount) and **pepper** then 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.



Finish the Prep

Meanwhile, trim the **baby gem**. Reserve 1 leaf per **burger**, then halve the rest lengthways and thinly slice widthways. Chop **half the tomatoes** into slices and the rest into 1cm pieces. Halve the **burger buns**. Pop onto a baking tray and into your oven to warm through, 2-3 mins. Just before serving, pop the **French dressing** into a medium bowl with the **baby gem** and **chopped tomatoes**. Toss together.



Cook the Bacon

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. Transfer to a plate lined with kitchen paper. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly. **TIP:** Do not discard the fat.



Finish and Serve

When everything is ready, divide the **burger buns** between your plates. Spread the **burger sauce** onto the base of each **bun**. Add a **baby gem leaf**, then a **burger patty**, and finish with the **bacon** and slice of **tomato**. Sandwich together, and serve up your **ultimate bacon cheeseburger** with the **chips** and **salad** alongside.

Enjoy!