

Ultimate Bacon Cheeseburger and Chips

with French Dressed Baby Gem & Tomato Salad



35-40 Minutes · 1 of your 5 a day













Cheddar Cheese



Breadcrumbs





Streaky Bacon



Baby Gem Lettuce



Medium Tomato



Burger Bun



French Dressing



Burger Sauce

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* | 1/4 tsp | 1/4 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.

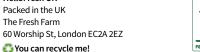
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

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.



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.



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.



Cook the Burger

Pop the bacon frying pan back on mediumhigh 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.



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 onot 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.



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.

Enjou!