



# 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, grater, bowl, frying pan, kitchen paper, lid and aluminium foil.

## 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
Salt for the Breadcrumbs*	¼ tsp	¼ tsp	½ tsp
Beef Mince**	240g	360g	480g
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 sachet	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)	4833 /1155	723 /173
Fat (g)	67.5	10.1
Sat. Fat (g)	20.0	3.0
Carbohydrate (g)	84.7	12.7
Sugars (g)	14.7	2.2
Protein (g)	51.8	7.8
Salt (g)	4.19	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 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop 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 Burgers

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.

Once cooked, remove the pan from the heat and 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

In a large bowl, combine the **breadcrumbs**, **water** and **salt 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.

**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, add the **French dressing** to a medium bowl with the **baby gem** and **chopped tomatoes**. Toss together.



## Fry 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. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

Transfer to a plate lined with kitchen paper. Keep the fat in the pan for the next step.



## Assemble and Serve

When everything is ready, spread the **base** of each **bun** with the **burger sauce**. Add a **baby gem leaf**, then a **burger patty**, and finish with the **bacon** and a **slice of tomato**.

Sandwich together, then serve up your **ultimate bacon cheeseburger** with the **chips** and **salad** alongside.

Enjoy!