



# XL Honey Bacon Cheeseburger

with Handcut Chips and Pickled Dill Cucumber Salad

Street Food 40 Minutes • 1 of your 5 a day

31



Potatoes



BBQ Sauce



Panko  
Breadcrumbs



Beef Mince



Monterey Jack  
Cheese



Streaky Bacon



Honey



Glazed Burger  
Bun



Cucumber



Dill



Apple Cider  
Vinegar



Wholegrain  
Mustard



Mayonnaise

## Before you start

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

## Cooking tools, you will need:

Grater, Mixing Bowl, Medium Bowl, Large Frying Pan and Baking Tray.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
BBQ Sauce <b>13</b>	1 sachet	1½ sachets	2 sachets
Panko Breadcrumbs <b>13</b>	25g	25g	50g
Water for the Breadcrumbs*	3 tbsp	3½ tbsp	4 tbsp
Salt*	¼ tsp	½ tsp	½ tsp
Beef Mince**	360g	480g	720g
Monterey Jack Cheese** <b>7</b>	90g	120g	180g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Honey	1 sachet	1 sachet	2 sachets
Glazed Burger Bun <b>13</b>	2	3	4
Cucumber**	½	¾	1
Dill**	½ bunch	½ bunch	1 bunch
Apple Cider Vinegar <b>14</b>	1 sachet	1½ sachets	2 sachets
Wholegrain Mustard <b>9</b>	17g	25g	34g
Sugar*	1 tsp	1.5 tsp	2 tsp
Mayonnaise** <b>8</b>	2 sachets	3 sachets	4 sachets

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	716g	100g
Energy (kJ/kcal)	5043/1205	705/168
Fat (g)	61	9
Sat. Fat (g)	25	4
Carbohydrate (g)	98	14
Sugars (g)	19	3
Protein (g)	65	9
Salt (g)	4.62	0.65

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 9) Mustard 13) Gluten 14) Sulphites

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.

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## Make 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.



## Honey Bacon Time

While the **burgers** are frying, lay the **bacon** in a single layer onto a lined baking tray. Drizzle the **honey** over the **rashers** and bake on the middle shelf of your oven until golden brown and crispy, 10-15 mins. **TIP: If your honey has hardened, pop it into a bowl of hot water for 1 min.** **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**



## Make the Burgers

Put the **BBQ sauce**, **panko breadcrumbs** and **water for the breadcrumbs** (see ingredients for amount) into a large bowl. Season with **salt** (see ingredients for amount) and **pepper**, then add the **beef mince**. Mix with your hands until well combined. Roll the **mince** into even-sized balls then flatten to make **burger patties** 2cm thick (1 per person). **IMPORTANT: Wash your hands and equipment after handling raw mince.** **TIP: The burgers will shrink a little during cooking.**



## Finish the Prep

Meanwhile, cut the **burger buns** in half. Trim the **cucumber** then quarter lengthways. Chop widthways into small pieces. Roughly chop the **dill** (stalks and all). Pop the **cucumber**, **dill**, **cider vinegar** and **mustard** into a bowl. Season with **salt**, **pepper** and **sugar** (see ingredients for amount). Mix until combined, then set aside. A few mins before the **chips** are done, pop the **burger buns** into the oven to warm, 2-3 mins.



## Cook the Burgers

Heat a drizzle of **oil** in a large frying pan 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.** Meanwhile, grate the **Monterey Jack cheese**. 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.



## Serve

When everything is done, divide the **burger buns** between your plates. Lay a **cheesy burger patty** onto the **bun base**. Top with the **honey bacon rashers**. Spread **half** the **mayo** onto the **bun tops** and sandwich together. Serve with the **chips**, **pickled dill cucumber salad** and the rest of your **mayo** for dipping alongside.

## Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.