



# XL Honey Bacon Cheeseburger

with Handcut Chips and Pickled Dill Cucumber Salad

Street Food 40 Minutes



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:

Baking Tray, Grater, Mixing Bowl, Bowl, Baking Tray, Frying Pan and Lid.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
BBQ Sauce <b>13</b> )	32g	48g	64g
Panko Breadcrumbs <b>13</b> )	25g	35g	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	1½ tsp	2 tsp
Mayonnaise <b>8</b> ) <b>9</b> )	2 sachets	3 sachets	4 sachets

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>716g</b>	<b>100g</b>
Energy (kJ/kcal)	5043 /1205	705 /168
Fat (g)	61	9
Sat. Fat (g)	25	4
Carbohydrate (g)	98	14
Sugars (g)	20	3
Protein (g)	65	9
Salt (g)	4.63	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, Soy, Gluten & Sulphites.

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## Chop the Chips

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 2cm slices, then chop into 2cm 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, 30-35 mins. Turn halfway through.



## Honey Bacon Time

Whilst the **burgers** are baking, heat a drizzle of **oil** in a frying pan on medium-high heat. Lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. Add the **honey** and turn to coat. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.** Remove the pan from the heat, set aside. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**



## Make the Burgers

Put the **BBQ sauce** into a large bowl. Add the **breadcrumbs** and **water for the breadcrumbs** (see ingredients for amount). 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 and shape into 2cm thick **burgers** (1 per person). **IMPORTANT: Wash your hands and equipment after handling raw mince.**



## 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

Pop the **burgers** onto a lightly oiled baking tray and bake on the middle shelf of your oven until cooked through, 18-20 mins. **IMPORTANT: The burgers are cooked when no longer pink in the middle.** Meanwhile, grate the **cheese**. When the **burgers** have 4 mins left, carefully place the **cheese** on top of the **burgers** and return to the oven to melt, 4-5 mins.



## 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.