



Beef Burger and Truffle Wedges with Cheese Crisp, Onion Marmalade and Mayo

Classic 35-40 Minutes

2



Potatoes



Medium Tomato



Glazed Burger Bun



Panko Breadcrumbs



Beef Mince



Grated Hard Italian Style
Cheese



Rocket



Mayonnaise



Onion Marmalade



Truffle Zest

Pantry Items
Salt, Olive Oil

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 and greaseproof paper.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Medium Tomato	1	1	2
Glazed Burger Bun 13)	2	3	4
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
Grated Hard Italian Style Cheese** 7) 8)	40g	40g	80g
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Rocket**	20g	30g	40g
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Onion Marmalade	20g	40g	40g
Truffle Zest	1 sachet	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	523g	100g
Energy (kJ/kcal)	3536/845	676/162
Fat (g)	40	8
Sat. Fat (g)	13	3
Carbohydrate (g)	82	16
Sugars (g)	12	2
Protein (g)	42	8
Salt (g)	2.65	0.51

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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Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** 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, 25-35 mins. Turn halfway through.



Make the Cheese Crisps

Whilst the **burgers** cook, sprinkle the **grated hard Italian style cheese** in even circles (about the same size as your **buns**, 1 per person) onto a baking tray lined with greaseproof paper. Bake on the top shelf until the **cheese** is golden and crisp around the edges, 8-10 mins. Remove from the oven and set aside - the **cheese** will become crisp as it cools.



Shape the Burgers

Meanwhile, thinly slice the **tomatoes**. Halve the **burger buns**. Pop the **breadcrumbs** and **water for the breadcrumbs** (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). **IMPORTANT: Wash your hands and equipment after handling raw mince.** **TIP: The burgers will shrink a little during cooking.**



Mix and Dress

Meanwhile, pop the **olive oil for the dressing** (see ingredients for amount) into a large bowl and season with **salt** and **pepper**. When everything is ready, add the **rocket** and toss to coat. Pop the **burger buns** into the oven until warmed through, 2-3 mins.



Get Frying

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.**



Serve

Spread the **mayo** onto the **bun bases** and spread the **onion marmalade** over the lids. Pop the **beef patties** onto the bases, top with the **tomatoes**, **rocket** and **cheese crisps**, then sandwich shut. Sprinkle the **truffle zest** over the **wedges** and then serve alongside.

Enjoy!