



Harissa Burger

with Roasted Garlic Harissa Mayo, Wedges and Salad

Classic 35 Minutes • Medium Spice • 1 of your 5 a day • Veggie

N° 19



Potatoes



Garlic Clove



Baby Plum Tomatoes



Baby Gem Lettuce



Spring Onion



Vivera Plant Quarter Pounder Burger



Harissa Paste



Mayonnaise



Red Wine Vinegar



Glazed Burger Bun

Before you start

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

Cooking tools, you will need:

Cutting Board, Knife, Baking Tray, Frying Pan and Bowl.

Ingredients

| | 2P | 3P | 4P |
|--|----------|------------|-----------|
| Potatoes** | 450g | 700g | 900g |
| Garlic Clove | 1 | 2 | 2 |
| Baby Plum Tomatoes | 125g | 190g | 250g |
| Baby Gem Lettuce** | 1 | 2 | 2 |
| Spring Onion** | 1 | 2 | 2 |
| Vivera Plant Quarter Pounder Burger 11) 13)** | 2 | 3 | 4 |
| Harissa Paste | 1 sachet | 1½ sachets | 2 sachets |
| Mayonnaise 8) 9) | 1 sachet | 2 sachets | 2 sachets |
| Red Wine Vinegar 14) | 1 sachet | 1 sachet | 2 sachets |
| Olive Oil* | 1 tbsp | 2 tbsp | 2 tbsp |
| Glazed Burger Bun 13) | 2 | 3 | 4 |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|--------------------------------|-------------|--------------|
| for uncooked ingredient | 567g | 100 g |
| Energy (kJ/kcal) | 3201 /765 | 565 /135 |
| Fat (g) | 34 | 6 |
| Sat. Fat (g) | 11 | 2 |
| Carbohydrate (g) | 83 | 15 |
| Sugars (g) | 12 | 2 |
| Protein (g) | 29 | 5 |
| Salt (g) | 2.41 | 0.43 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg 9) Mustard 11) Soya 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.

Contact

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Wedge It

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** onto a low-sided, wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through. **TIP:** Use *two baking trays if necessary, you want the potatoes nicely spread out.*



Prep Time

Peel the **garlic** and pop it into a square of foil with a drizzle of **oil**, scrunch to enclose it. Roast on the baking tray with your **potatoes** until soft, 10-12 mins, then remove to a board. Meanwhile, halve the **baby plum tomatoes**. Trim the root from the **baby gem lettuce**, halve lengthways, then thinly slice widthways. Trim and thinly slice the **spring onion**.



Burger O'Clock

About 10 mins before the **wedges** are done, heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **quarter pounders** and cook each side until golden brown, 4-5 mins per side. When cooked, add **half** of the **harissa paste** to the pan and turn to coat the **burgers**. Remove from the heat.



Sauce Time

Meanwhile, mash the **garlic** with the back of a fork, pop it in a bowl. Add the **mayo** and remaining **harissa paste**, mix together. Pop the **red wine vinegar** and **olive oil** (see ingredients for amount) into a large bowl with a pinch of **sugar**, **salt** and **pepper**. Stir to combine and set the **dressing** aside.



Finish

Halve the **burger buns** and pop them into the oven to warm through, 2-3 mins. Add the **tomatoes**, **spring onion** and **lettuce** to the bowl with the **dressing** and toss to combine.



Serve

Spread the **garlic harissa mayo** onto your **burger buns**. Top with the **burger** and a handful of **salad**. Share the remaining **salad** between your plates and serve the **wedges** 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.