



Herby Burgers and Wedges

with tomato salad and blue cheese

Family 40-45 mins • Optional spice • Eat me first

4



Beef Mince



Brioche Buns



Garlic



Dried Oregano



Mayo



Red Wine Vinegar



Cherry Tomatoes



Potatoes



Parsley



Chilli



Blue Cheese



Breadcrumbs

Pantry Items: Water, Oil, Salt, Pepper

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need

Grater, Baking Sheet with Baking Paper

Ingredients

	2P	4P
Beef Mince	250 g	500 g
Brioche Buns	2 units	4 units
Garlic	1 unit	2 units
Dried Oregano	1 sachet	2 sachets
Mayo	2 sachets	4 sachets
Red Wine Vinegar	1 sachet	2 sachets
Cherry Tomatoes	125 g	250 g
Potatoes	400 g	800 g
Parsley	10 g	20 g
Chilli	½ unit	1 unit
Blue Cheese	60 g	120 g
Breadcrumbs	1 pack	1 pack

Nutrition

	Per serving	Per 100g
for uncooked ingredients	518.8 g	100 g
Energy (kJ/kcal)	3594.9 kJ/ 859.2 kcal	693 kJ/ 165.6 kcal
Fat (g)	39.5 g	7.6 g
Sat. Fat (g)	15.5 g	3 g
Carbohydrate (g)	81.5 g	15.7 g
Sugars (g)	9.8 g	1.9 g
Protein (g)	42.5 g	8.2 g
Salt (g)	1.4 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

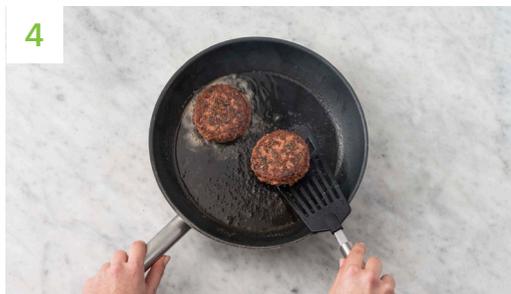
Thumbs up or thumbs down?
Head online or use the app to
rate this recipe.



Roast 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 (lined) baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- Roast on the top shelf of your oven until golden, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Cook the Burgers

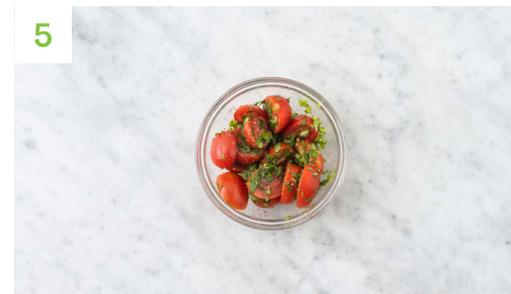
- Heat a drizzle of **oil** in a pan on medium-high heat.
- Once hot, add the burgers and fry until browned and cooked through, 12-14 mins total.
- Turn them every 4 mins and lower the heat if needed. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Remove the pan from the heat. Carefully place the **blue cheese** on top of the burgers. Cover then set aside, off the heat for 3-4 mins.

TIP: Not a fan of blue cheese? Simply give it a miss!



Prep Your Veg

- Meanwhile, finely chop the **parsley** (stalks and all).
- Deseed and finely chop half the **chilli** (double for 4p).
- Peel and grate the **garlic** (or use a garlic press).



Make Your Salad

- While the burgers cook, halve the **cherry tomatoes** and pop them into a bowl. Add the remaining **parsley** and chopped **chilli** along with the **red wine vinegar** and 2 tbsp **oil**.
- Season to taste with **salt** and **pepper** and mix together.
- Halve the **brioche buns**. 2-3 mins before the wedges are cooked, put the **buns** in your oven to warm through.



Make the Burgers

- Put the **garlic**, **oregano**, half the **parsley** and half the chopped **chilli** (use less if you don't like spice) into a large bowl.
- Add half the **breadcrumbs** and 2 tbsp **water** (double for 4p). Season with ¼ tsp **salt** and **pepper**.
- Mix together, then add the **beef mince**. Mix with your hands until combined, then shape into burgers about 2cm thick, 1 per person.
- **IMPORTANT:** Wash your hands and equipment after handling raw mince.



Finish and Serve

- When everything is ready, spread some **mayo** on the bottom of each **bun**.
- Add the burger, followed by the top of the **bun**.
- Serve with the **potato wedges** and **tomato salad** alongside.

Enjoy!