



XL Honey Bacon Cheeseburger

with Handcut Chips and Pickled Dill Cucumber Salad

Street Food 40 Minutes • 1 of your 5 a day

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-  Potatoes
-  BBQ Sauce
-  Panko Breadcrumbs
-  Beef Mince
-  Mature Cheddar Cheese
-  Streaky Bacon
-  Honey
-  Cucumber
-  Dill
-  Balsamic Vinegar
-  Wholegrain Mustard
-  Mayonnaise
-  Glazed Burger Bun

Pantry Items

Water, Salt, Sugar

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, grater and frying pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
BBQ Sauce 13)	32g	48g	64g
Panko Breadcrumbs 13)	25g	25g	50g
Water for the Breadcrumbs*	3 tbsp	3 tbsp	4 tbsp
Salt for the Burgers*	¼ tsp	½ tsp	½ tsp
Beef Mince**	360g	480g	720g
Mature Cheddar Cheese** 7)	90g	135g	180g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Honey	1 sachet	1 sachet	2 sachets
Cucumber**	½	¾	1
Dill**	½ bunches	½ bunches	1 bunch
Balsamic Vinegar 14)	1 sachet	2 sachets	2 sachets
Wholegrain Mustard 9)	17g	25g	34g
Sugar*	1 tsp	1½ tsp	2 tsp
Glazed Burger Bun 13)	2	3	4
Mayonnaise** 8)	2 sachets	3 sachets	4 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	714g	100g
Energy (kJ/kcal)	5165/1234	723/173
Fat (g)	64	9
Sat. Fat (g)	26	4
Carbohydrate (g)	99	14
Sugars (g)	21	3
Protein (g)	67	9
Salt (g)	4.64	0.65

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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

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.

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Roast 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 cooking, 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 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 the **salt for the burgers** (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 shape into 2cm thick **burgers** (1 per person). **IMPORTANT: Wash your hands and equipment after handling raw mince. TIP: The burgers will shrink a little during cooking.**



Make the Pickled Cucumber

Meanwhile, trim the **cucumber**, then quarter lengthways. Chop widthways into small pieces. Roughly chop the **dill** (stalks and all). Pop the **cucumber, dill, balsamic 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, halve the **burger buns** and pop 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 ready, 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!