



Cooking Made Easy



## Stokes Burger with Rustic Chips and Rocket Salad

Fred Astaire and Ginger Rogers, Batman and Robin, Luke and Bianca\*. There are some things that simply go better together. That's why we knocked up this ludicrously luscious burger with our favourite BBQ sauce from Stokes. A little injection of summer into the winter cold!

\*Our latest Fresh Farm romance. Awww.



## Ingredients

	2P	4P
mince beef (g)	-	500
Stokes BBQ sauce (tbsp)	-	2
cheddar cheese, sliced (blocks) <sup>2)</sup>	-	3
rocket (bunch)	-	1
vine tomatoes	-	4
demi-brioche buns <sup>1)</sup> <sup>2)</sup>	-	4
potatoes	-	4
garlic salt (tsp)	-	2
ketchup (tbsp)	-	2

⊕ May feature in another recipe

\* Good to have at home

## Allergens

1) Gluten | 2) Milk

## Nutrition per serving

Calories: 513 kcal,  
Protein: 35g, Carbs: 34g,  
Fat: 26g, Saturated Fat:  
10g

## Measuretool

0 cm    1 cm    2 cm  
|        |        |



**1** Pre-heat the oven to 220 degrees. Wash the potatoes then chop lengthways into wedges the thickness of your index finger\* Toss in 1 tbsp of olive oil and the garlic salt, then spread in a single layer on a baking tray. Cook on the top shelf of the oven until crispy (around 25 mins).

**2** In a bowl mix together the beef mince with a few grinds of pepper, a small pinch of salt and the 2 tbsps of Stokes BBQ sauce.

**3** Divide the mixture into 4 equal portions and then gently form into burger patties. It is important that you press the meat together firmly enough to make it stick yet not so firmly that it becomes densely packed, as this will give a tough texture.

**4** Once the potatoes are almost finished, split the buns in half. Put a frying pan on a hob on medium-high heat. Toast the buns for a couple of mins on each side then remove. You could use your toaster but whatever happens don't let them burn!

**5** Heat ½ tbsp of olive oil in a non-stick pan on medium-high heat. Once hot, gently add in the patties and cook for 3-4 mins on each side, turning only once. We love dribble-down-your-chin medium/rare which takes around 3 mins on each side but cook them for a little longer if you like.

**6** Whilst you are cooking the second side of the burger slice the cheese into thin slices and lay a couple of slices of cheese on top of each. Put 2 tbsps of water in the pan and put a lid on for one minute. Lift the lid off and the steam will have melted the cheese.

**7** Toss the rocket in a drizzle of olive oil & a small pinch of salt and pepper

**8** Spread a little of the ketchup on the toasted burger buns. Place your burger patty on top then slice the tomatoes really thinly widthways. Lay the tomato and rocket on top and serve with your rustic chips on the side.



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