



Classic Sausage Burger

with Onion Marmalade, Wedges and Salad

40A

Customised 35-40 Minutes



- Potatoes
- Pork and Oregano Sausage Meat
- Mature Cheddar Cheese
- Onion Marmalade
- Medium Tomato
- Burger Buns
- Red Wine Vinegar
- Baby Leaf Mix

CUSTOMISED RECIPE

If you chose to customise your recipe, then just follow the instructions on the back of this card.
Happy cooking!

Pantry Items
Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, bowl, frying pan, grater and lid.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Pork and Oregano Sausage Meat** 14)	225g	340g	450g
Mature Cheddar Cheese** 7)	30g	40g	60g
Onion Marmalade	40g	60g	80g
Medium Tomato	1	1	2
Burger Buns 13)	2	3	4
Red Wine Vinegar 14)	12g	18g	24g
Baby Leaf Mix**	20g	40g	50g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 492g	Per 100g 100g
Energy (kJ/kcal)	3126/747	635/152
Fat (g)	33.1	6.7
Sat. Fat (g)	12.9	2.6
Carbohydrate (g)	82.4	16.8
Sugars (g)	18.5	3.8
Protein (g)	27.1	5.5
Salt (g)	2.28	0.46

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing 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.

Contact

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HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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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 them 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.



Prepare the Toppings

While the **burgers** cook, grate the **cheese**.

Pop the **onion marmalade** into a small bowl and break it up with a spoon.

Cut the **tomato** into 2cm chunks.



Make your Burgers

Meanwhile, pop the **sausage meat** into a large bowl.

Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The burgers will shrink a little during cooking. **IMPORTANT:** Wash your hands and equipment after handling raw meat.



Cheese Please

When the **burgers** are cooked, remove the pan from the heat.

Carefully place the **cheese** on top of the **burgers**, followed by a spoonful of the **onion marmalade**. Cover with a lid (or foil), then set aside, off the heat, to allow the **cheese** to melt, 3-4 mins.

While the **cheese** melts, halve the **burger buns**. Pop them onto a baking tray and into oven to warm through, 2-3 mins.



Fry Time

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **burgers** and fry until browned and cooked through, 10-12 mins total. Carefully turn them every 2 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



Finish and Serve

Meanwhile, in a large bowl, combine the **sugar**, **olive oil for the dressing** (see pantry for both amounts) and **red wine vinegar**. Season with **salt**, **pepper** and mix well.

Add the **tomatoes** and the **baby leaves** to the **dressing** and toss to coat.

When everything's ready, pop the **burgers** into the **buns** and serve on your plates with the **wedges** and **salad** alongside.

Enjoy!