



# BBQ Sausage Cheeseburger with Slaw & Wedges

Classic 30 Minutes

3



Potatoes



Pork Sausage Meat



Panko Breadcrumbs



Coleslaw Mix



Mayonnaise



Cheddar Cheese



BBQ Sauce



Burger Bun

## Before you start

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

## Cooking tools, you will need:

Chopping Board, Sharp Knife, Baking Tray, Mixing Bowl and Frying Pan with Lid or Foil.

## Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small pack
Pork Sausage Meat <b>13) 14)**</b>	225g	340g	450g
Panko Breadcrumbs <b>13)</b>	10g	18g	25g
Coleslaw Mix**	1 pack	1½ packs	2 packs
Mayonnaise <b>8) 9)</b>	2 sachets	3 sachets	4 sachets
Cheddar Cheese <b>7)**</b>	30g	45g	60g
BBQ Sauce <b>13)</b>	2 sachets	3 sachets	4 sachets
Burger Bun <b>8) 11) 13)</b>	2	3	4

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	562g	100g
Energy (kJ/kcal)	3707 / 886	660 / 158
Fat (g)	36	6
Sat. Fat (g)	12	2
Carbohydrate (g)	111	20
Sugars (g)	18	3
Protein (g)	34	6
Salt (g)	3.49	0.62

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

**7)** Milk **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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HelloFresh UK

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## Cook the Wedges

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



## Make Your Burgers

Put the **sausage meat** and **panko breadcrumbs** in a bowl and season with **black pepper**. Mix with your hands to combine, then shape into 1 patty per person. **IMPORTANT:** Wash your hands after handling raw meat. Heat a splash of **oil** in a large frying pan. When hot, add the **sausage burgers** and fry until browned and cooked through, 5-6 minutes on each side. **IMPORTANT:** The burger is cooked when it is no longer pink in the middle.



## Make the Slaw

While the burgers are cooking, combine the **coleslaw mix** and **mayonnaise** in a bowl, season to taste with **salt** and **pepper** and mix again. Grate the **Cheddar** and set aside.



## Glaze Your Burgers

When the **burgers** are cooked, remove the pan from the heat, add the **BBQ sauce** to the pan and move the **burgers** around to ensure that they are coated in the **sauce**. Distribute the grated **cheese** evenly over the tops of the **burgers**, then cover your pan with a lid or some foil, allow the **cheese** to melt, 3-4 mins.



## Toast Your Buns

When the wedges have 2 minutes left, halve the **burger buns** and put them on the middle shelf of your oven to warm through.



## Time to Serve

Put the **buns** on your plates and fill them with a **burger**. Serve the **wedges** on the side and share the **slaw** between your plates.

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.