



Crispy Bacon and Venison Burger

with Cheddar, Caramelised Onion and Cheesy Truffle Wedges

Street Food 40 Minutes • Little Heat • 1 of your 5 a day

24



Potato



Red Onion



Rosemary



Grated Hard Italian Style Cheese



Cheddar Cheese



Baby Gem Lettuce



Panko Breadcrumbs



Venison Mince



Dry Cured Streaky Bacon



Maple Syrup



Red Wine Vinegar



Burger Bun



Truffle Zest

Before you start

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

Cooking tools, you will need:

Baking Tray, Coarse Grater, Measuring Jug and Frying Pan.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Red Onion**	1	1	2
Rosemary**	½ bunch	1 bunch	1 bunch
Grated Hard Italian Style Cheese 7 8	1 pack	1 pack	2 packs
Cheddar Cheese 7 **	30g	45g	60g
Baby Gem Lettuce**	1	2	2
Panko Breadcrumbs 13	10g	25g	25g
Water for the Burger*	2 tbsps	3 tbsps	4 tbsps
Venison Mince**	200g	300g	400g
Dry Cured Streaky Bacon**	4	6	8
Maple Syrup	1 sachet	2 sachets	2 sachets
Red Wine Vinegar 14	1 sachet	1 sachet	2 sachets
Sugar for the Onion*	1 tsp	1½ tsp	2 tsp
Burger Bun 8 11 13	2	3	4
Truffle Zest	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	703g	100g
Energy (kJ/kcal)	3567 /853	507 /121
Fat (g)	23	3
Sat. Fat (g)	11	2
Carbohydrate (g)	98	14
Sugars (g)	15	2
Protein (g)	64	9
Salt (g)	2.48	0.35

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8**) Egg **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.

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Prep the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Halve, peel and slice the **red onion** as thinly as you can. Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks). Pop the **wedges** on a low sided wide baking tray. Drizzle with the **oil, rosemary** and sprinkle on the **hard Italian style cheese**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



Caramelised Onion

Put your frying pan back on a medium heat with a drizzle of **oil**. When hot, add the **red onions** and fry stirring occasionally until softened, 3-4 mins. Add the **red wine vinegar** and **sugar** (see ingredients for amount), reduce the heat and cook until soft and sticky, 2- 3 mins more.



Make the Burgers

Meanwhile, grate the **Cheddar**. Trim the root from the **baby gem lettuce** then separate the leaves. Pop to one side for later. Put the **breadcrumbs** and **water** (see ingredients for amount) into a large bowl. Season with **salt** and **pepper**, mix, then add the **venison mince**. Mix with your hands until combined, then shape into **burgers** about 2cm thick, 1 per person. **IMPORTANT:** Remember to wash your hands after handling raw meat!



Cook the Burgers

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total. Carefully turn them every 4 mins and lower the heat if they are burning. **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle. When the **burgers** are cooked, remove the pan from the heat. Carefully place the **Cheddar cheese** on top of the **burgers**. Pop a lid on the pan (or wrap tightly in foil) then set aside, off the heat, for 3-4 mins for the **cheese** to melt. Meanwhile, halve the **burger buns** pop them in the oven for the last 3 mins of the potato cooking time.



Maple Bacon

Heat a drizzle of **oil** in a frying pan on high heat. Once hot, add the **bacon** and fry until golden on either side, 3 mins. **IMPORTANT:** Cook the bacon throughout. Drizzle with the **maple syrup** and fry until caramelised and sticky, a further 2 mins. Remove from to a plate and set aside for later.



Serve up

On the base of the **burger bun**, spread a layer of **caramelised onion**, top with the **burger** and two slices of **maple bacon** each and a leaf of **baby gem**. Close the lid. Serve the **wedges** alongside and sprinkle over the **truffle zest**. Finish with a portion of **baby gem** drizzled with **olive oil** and a crack of **black pepper**.

Enjoy!