



Christmas Stuffing Burger with Wedges and Apple Rocket Salad

Classic 35 Minutes • 1 of your 5 a day

3



Potato



Burger Bun



Onion



Dried Cranberries



Cheddar Cheese



Apple



Balsamic Vinegar



Pork and Oregano Sausage Meat



Rocket

Before you start

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

Cooking tools, you will need:

Baking Tray, Frying Pan, Coarse Grater, Mixing Bowl and Frying Pan.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Burger Bun 8) 11) 13)	2	3	4
Onion**	1	1	2
Dried Cranberries	1 pack	1½ packs	2 packs
Cheddar Cheese 7)**	30g	45g	60g
Apple**	½	¾	1
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Pork and Oregano Sausage Meat 13) 14)**	225g	340g	450g
Rocket**	1 bag	1½ bags	2 bags

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	563g	100g
Energy (kJ/kcal)	3464 /828	616 /147
Fat (g)	29	5
Sat. Fat (g)	13	2
Carbohydrate (g)	114	20
Sugars (g)	22	4
Protein (g)	32	6
Salt (g)	2.39	0.42

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.

Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

You can recycle me!



Wedge Time!

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** on a low sided wide baking tray. Drizzle with **oil**, 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 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. Halve the **burger buns**.



Cook the Burgers

Pop your frying pan back on medium-high heat with a drizzle of **oil**. When hot, lay in the **burgers**. Cook for 13-16 mins. Carefully turn them two or three times to stop them burning (although you want them nicely browned). **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle. Meanwhile, add the **apple** to the **balsamic dressing** and stir to combine.



Finish the Prep

Meanwhile, halve, peel and thinly slice the **onion**. Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **onion** and stir-fry until soft and golden, 6-8 mins, then remove the pan from the heat. Meanwhile, roughly chop the **cranberries** and finely grate the **Cheddar cheese**. Quarter the **apple**, remove the core, chop into small 1cm chunks. Put the **balsamic vinegar** in a medium bowl, add a drizzle of **olive oil** and season with **salt** and **pepper**.



Finish Off

When the **burgers** are cooked, remove the pan from the heat. Divide the remaining **onion** between the tops of the **burgers**, followed by the **grated cheese**. Add a splash of **water** to the pan and pop on a lid (or wrap tightly in foil). Place the pan back on the heat, reduce the heat to low and leave the **cheese** to melt, 2-4 mins. Just before the **wedges** are ready, pop the **burger buns** on the middle shelf of your oven to warm through, 2 mins.



Make the Burgers

Put the **sausage meat** in a mixing bowl and add the **dried cranberries**. Once the **onion** is cooked, add **half** to the bowl with the **cranberries**. Mix with your hands until well combined, then shape into **patties** (one per person). **TIP:** To stop the mixture getting too sticky, wet your hands slightly first. **IMPORTANT:** Remember to wash your hands after handling raw meat. Put the remaining **onion** in another small bowl and set aside. Don't wash your pan - you'll need it in the next step.



Finish and Serve

Place the **burgers** in the **buns**. Serve with the **wedges** on the side. Add the **rocket** to the bowl with the **balsamic dressing** and **apple** and toss to combine. Serve the **salad** alongside the **burger**.

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.