



Classic Sausage Burger

with Onion Marmalade, Wedges and Salad

Classic 30 Minutes • 1 of your 5 day

5



White Potato



Pork and Oregano Sausage Meat



Cheddar Cheese



Onion Marmalade



Baby Plum Tomatoes



Burger Bun



Lemon



Rocket

Before you start

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

Cooking tools, you will need:

Baking Tray, Mixing Bowl, Frying Pan, Spatula, Grater, Spoon.

Ingredients

	2P	3P	4P
White Potato**	450g	700g	900g
Pork and Oregano Sausage Meat 13 14 **	225g	340g	450g
Cheddar Cheese 7 **	30g	45g	60g
Onion Marmalade	40g	60g	80g
Baby Plum Tomatoes	125g	190g	250g
Burger Bun 8 11 13	2	3	4
Lemon**	½	¾	1
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Rocket**	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	572g	100g
Energy (kJ/kcal)	3705 /885	648 /155
Fat (g)	37	7
Sat. Fat (g)	14	3
Carbohydrate (g)	110	19
Sugars (g)	21	4
Protein (g)	32	6
Salt (g)	2.41	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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Make the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop them on a large baking tray in a single layer. Drizzle with **oil**, then season **salt** and **pepper**. Spread out in a single layer and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking.



Prepare the Toppings

While the **burgers** cook, grate the **cheese** and loosen up the **onion marmalade** with a spoon. Halve the **tomatoes**. Cut the **burger buns** in half.



Make the Burgers

Pop the **sausage meat** in a mixing bowl. Loosen up with your hands then shape into **burgers** (one per person). **IMPORTANT:** Wash your hands and equipment after handling raw meat.



Melt the Cheese

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**. 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, pop the **burger buns** on a baking tray and place on the middle shelf of your oven. Warm for 3-4 mins.



Cook the Burgers

Put a frying pan on medium heat and add a splash of **oil**. Add the **burgers** and cook for 12-14 mins. Turn them two or three times to stop them from burning (although you do want them nicely browned). **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle.



Make Salad and Serve

Meanwhile, squeeze the **lemon juice** into a mixing bowl along with the **olive oil** (see ingredients for amount), a pinch of **salt**, **pepper** and **sugar** (if you have any). Whisk with a fork and then add the **tomato** and **rocket**. Toss together. Serve the **burgers** in the **buns** with some **salad** and **wedges** on the side.

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.