



Oregano and Cranberry Sausage Burger with Wedges and Rocket Salad

Classic

40 Minutes

3



Potatoes



Seeded Burger Bun



Onion



Dried Cranberries



Cheddar Cheese



Balsamic Vinegar



Pork and Oregano Sausage Meat



Rocket



Apple Chutney

Before you start

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

Cooking tools, you will need:

Baking Tray, Frying Pan with Lid, Grater, Bowl and Mixing Bowl.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Seeded Burger Bun 8) 11) 13)	2	3	4
Onion**	1	1	2
Dried Cranberries	30g	45g	60g
Mature Cheddar Cheese** 7)	30g	45g	60g
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Pork and Oregano Sausage Meat** 13) 14)	225g	340g	450g
Rocket**	40g	60g	80g
Apple Chutney	1 pot	2 pots	2 pots

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	524g	100g
Energy (kJ/kcal)	3373/806	644/154
Fat (g)	29	6
Sat. Fat (g)	13	2
Carbohydrate (g)	105	20
Sugars (g)	24	5
Protein (g)	30	6
Salt (g)	2.42	0.46

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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 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** 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.



Cook the Burgers

Pop your (now empty) pan back on medium-high heat with a drizzle of **oil**. When hot, lay in the **burgers** and fry until browned and cooked through, 5-6 mins on each side. 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 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. As the **onion** cooks, roughly chop the **cranberries** and grate the **cheese**. Put the **balsamic vinegar** into a medium bowl, add a drizzle of **olive oil** and season with **salt** and **pepper**. Set aside.



Finishing Touches

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**. Cover with a lid (or foil) and set aside, off the heat, for 3-4 mins for the **cheese** to melt. Meanwhile, halve the **burger buns**. Just before the **wedges** are ready, pop the **buns** on the middle shelf of your oven to warm through, 2-3 mins.



Make the Burgers

Put the **sausage meat** and **dried cranberries** into another large mixing bowl, then add **half** the **onion** once it's cooked. Put the remaining **onion** in another small bowl and set aside. Set the pan aside for later. Season the **sausage meat** with **salt** and **pepper**. Mix with your hands until well combined. Roll the **sausage meat** into even-sized balls, then shape into 1cm thick **burgers** (1 per person). **IMPORTANT:** Wash your hands and equipment after handling raw meat.



Finish and Serve

When everything is ready, add the **rocket** to the bowl of **balsamic dressing** and toss to coat. Spread a little **apple chutney** on the warmed **bun bases**, then top with the **burgers** and the **bun lids**. Serve with the wedges and **salad** alongside.

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.