



# Gourmet Cheese Burger

with homemade chips

Family 30-35 mins • Eat me first

3



Brioche Buns



Beef Mince



Leek



Grated Cheese



Potatoes



Aioli



Mustard



Worcester Sauce



Breadcrumbs

Pantry Items: Oil, Butter, Salt, Pepper, Water

## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, pan with lid

## Ingredients

	2P	4P
Brioche Buns	2 units	4 units
Beef Mince	250 g	500 g
Leek	½ unit	1 unit
Grated Cheese	50 g	100 g
Potatoes	3 units	6 units
Aioli	1 sachet	2 sachets
Mustard	1 sachet	2 sachets
Worcester Sauce	1 sachet	2 sachets
Breadcrumbs	1 pack	1 pack

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	605 g	100 g
Energy (kJ/kcal)	4631.7 kJ/ 1107 kcal	765.6 kJ/ 183 kcal
Fat (g)	54.6 g	9 g
Sat. Fat (g)	17.3 g	2.9 g
Carbohydrate (g)	110.5 g	18.3 g
Sugars (g)	12.6 g	2.1 g
Protein (g)	44.6 g	7.4 g
Salt (g)	4.1 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Thumbs up or thumbs down?  
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rate this recipe.



You can recycle me!



## Cook the Chips

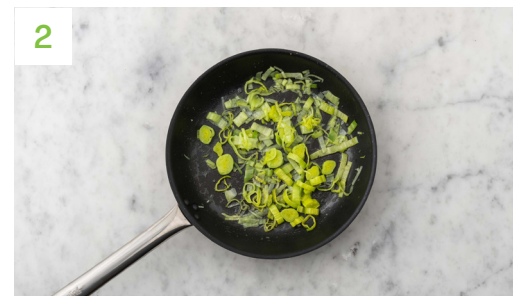
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm wide chips (no need to peel).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary.



## Fry the Burgers

- Return the pan to medium-high heat with a drizzle of **oil**.
- Once **oil** is hot, fry the burgers until browned on the outside and cooked through, 10-12 mins. Turn them every 2-3 mins and lower heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.
- When burgers are done, remove pan from heat.
- Place some **cheese** on top of each burger.
- Cover pan and set aside (off the heat) until the **cheese** melts, 3-4 mins.



## Soften the Leeks

- Remove the root and the dark green leafy part from the **leek**. Cut in **half** widthways.
- Take one **half** (double for 4p) and halve lengthways, then thinly slice.
- Place a medium pan over medium heat with a knob of **butter**.
- Once hot, add the sliced **leek** and season with **salt** and **pepper**. Cook until softened, 6-8 mins, stirring occasionally.
- Once softened, remove from the pan and set aside.



## Warm the Buns

- While the burgers cook, pop the **buns** onto a baking tray.
- Warm in the oven, 1-2 mins.

**TIP:** Keep an eye on them so they don't burn!



## Make the Burgers

- In a large bowl, combine the **Worcester sauce**, **mustard** and **breadcrumbs**.
- Add 2 tsp **water** and ¼ tsp **salt** (double both for 4p).
- Add the **beef mince**, season with **pepper** and mix everything together with your hands.
- Roll into evenly-sized balls, then form into 1cm thick burgers, 1 per person. **IMPORTANT:** Wash your hands and equipment after handling raw mince.

**TIP:** The burgers will shrink a little during cooking.



## Dish Up

- To assemble the burgers, spread a spoonful of **aioli** over each base **bun**.
- Top with the cheesy **beef** burger and buttered **leeks** then close with the top **bun**.
- Serve with chips alongside.

## Enjoy!