



# Herby Burgers and Wedges

with tomato salad and blue cheese

Family 40-45 mins • Optional spice • Eat me first

4



Brioche Buns



Beef Mince



Chilli



Dried Oregano



Red Wine Vinegar



Parsley



Garlic



Breadcrumbs



Cherry Tomatoes



Potatoes



Mayo



Blue Cheese

Pantry Items: Water, Oil, Salt, Pepper



## Before you start

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

## Cooking tools you will need

Grater, Baking Sheet with Baking Paper, Pan with Lid

## Ingredients

	2P	4P
Brioche Buns	2 units	4 units
Beef Mince	250 g	500 g
Chilli	½ unit	1 unit
Dried Oregano	1 sachet	2 sachets
Red Wine Vinegar	1 sachet	2 sachets
Parsley	10 g	20 g
Garlic	1 unit	2 units
Breadcrumbs	1 pack	1 pack
Cherry Tomatoes	125 g	250 g
Potatoes	400 g	800 g
Mayo	2 sachets	4 sachets
Blue Cheese	60 g	120 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	518.8 g	100 g
Energy (kJ/kcal)	3594.9 kJ/ 859.2 kcal	693 kJ/ 165.6 kcal
Fat (g)	39.5 g	7.6 g
Sat. Fat (g)	15.5 g	3 g
Carbohydrate (g)	81.5 g	15.7 g
Sugars (g)	9.8 g	1.9 g
Protein (g)	42.5 g	8.2 g
Salt (g)	1.4 g	0.3 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?  
Head online or use the app to rate this recipe.



You can recycle me!



## Roast the Wedges

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** into 2cm wide wedges (no need to peel).
- Pop the wedges onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- Roast on the top shelf of your oven until golden, 25-35 mins. Turn halfway through.

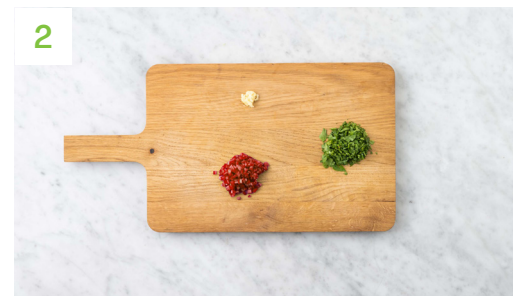
**TIP:** Use two baking trays if necessary.



## Cook the Burgers

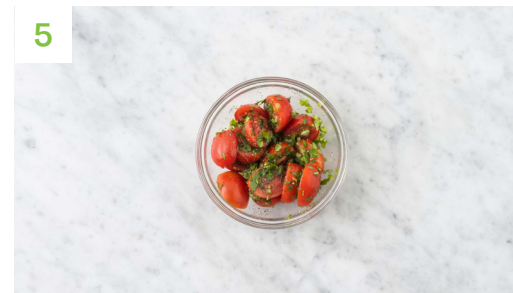
- Heat a drizzle of **oil** in a pan on medium-high heat.
- Once hot, add the burgers and fry until browned and cooked through, 12-14 mins total.
- Turn them every 4 mins and lower the heat if needed. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Once cooked, take the pan off the heat and place the **blue cheese** on top of the burgers.
- Cover then set aside, off the heat for 3-4 mins.

**TIP:** Not a fan of blue cheese? Simply give it a miss!



## Prep Your Veg

- Meanwhile, finely chop the **parsley** (stalks and all).
- Deseed and finely chop half the **chilli** (double for 4p).
- Peel and grate the **garlic** (or use a garlic press).



## Make Your Salad

- While the burgers cook, halve the **cherry tomatoes** and pop them into a bowl. Add the remaining **parsley** and chopped **chilli** along with the **red wine vinegar** and 2 tbsp **oil** (double for 4p).
- Season to taste with **salt** and **pepper** and mix together.
- Halve the **brioche buns**.
- Put the **buns** in your oven to warm through 2-3 mins before the wedges are finished cooking.



## Make the Burgers

- Put the **garlic**, **dried oregano**, half the **parsley** and half the chopped **chilli** (use less if you don't like spice) into a large bowl.
- Add 2 tbsp **water** (double for 4p) and half the **breadcrumbs**.
- Season with ¼ tsp **salt** and **pepper** (double for 4p).
- Mix together, then add the **beef mince**.
- Mix with your hands until combined, then shape into burgers about 2cm thick, 1 per person.
- **IMPORTANT:** Wash your hands and equipment after handling raw mince.



## Finish and Serve

- When everything is ready, spread some **mayo** on each base **bun**.
- Add the burger, followed by the top **bun**.
- Serve with **potato** wedges and **tomato** salad alongside.

Enjoy!