



# Homemade Apple Beef Burgers

with crispy chips and crunchy salad

Classic 40-45 mins • Eat me first

2



Brioche Buns



Beef Mince



Onion



Apple



Mayo



Potatoes



Cucumber



Salad Leaves



Breadcrumbs



Balsamic Vinegar

Pantry Items: Salt, Pepper, Oil

## 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

## Ingredients

	2P	4P
Brioche Buns	2 units	4 units
Beef Mince	250 g	500 g
Onion	1 unit	2 units
Apple	1 unit	2 units
Mayo	2 sachets	4 sachets
Potatoes	400 g	800 g
Cucumber	1 unit	2 units
Salad Leaves	40 g	80 g
Breadcrumbs	1 pack	1 pack
Balsamic Vinegar	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	703.5 g	100 g
Energy (kJ/kcal)	3434.3 kJ/ 820.8 kcal	488.2 kJ/ 116.7 kcal
Fat (g)	31.8 g	4.5 g
Sat. Fat (g)	10 g	1.4 g
Carbohydrate (g)	95 g	13.5 g
Sugars (g)	20.1 g	2.9 g
Protein (g)	37.8 g	5.4 g
Salt (g)	0.8 g	0.1 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

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rate this recipe.



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## Cook the Chips

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** lengthways into 1cm slices, then chop 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 one layer.
- Cook on the top shelf until golden, 25-30 mins. Turn halfway through.

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



## Form Your Burgers

- In a large bowl, combine the **beef mince** with the grated **apple** and the **breadcrumbs**. **IMPORTANT:** Wash your hands and equipment after handling raw mince.
- Season with **salt** and **pepper** and mix together with your hands.
- Roll into even-sized balls, then shape into 1cm thick burgers, 1 per person.



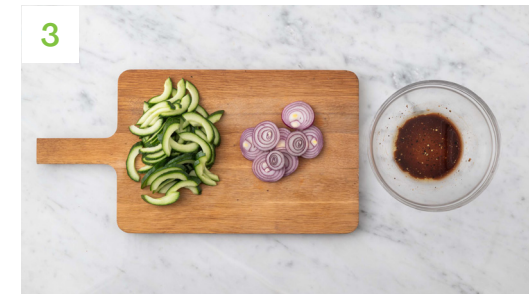
## Prep the Apple

- Meanwhile, cut the **apple** into quarters and remove the core.
- Coarsely grate one-quarter of the **apple** and set aside.
- Cut the remaining **apple** lengthways into thin slices.



## Cook the Burgers

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, add the burgers and fry until browned on the outside and cooked through, 12-14 mins in total.
- Carefully turn them every 3-4 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.
- Pop the **buns** into the oven to warm for 2-3 mins.



## Make the Salad

- Cut the **cucumber** in half lengthways and remove the seeds with a spoon. Cut into thin slices.
- Peel then slice the **onion** into thin rings.
- In a large bowl for the salad, mix together the **balsamic vinegar**, a drizzle of **oil**, **salt** and **pepper**.
- Just before serving toss the **cucumber**, half the **salad leaves** and half the **apple** slices through the dressing.



## Finish and Serve

- To assemble the burgers, spread a spoonful of **mayo** over each base **bun**.
- Top with **beef** patty, remaining **salad leaves**, **apple** slices and **onion**. Close with the top **bun**.
- Serve with chips and salad alongside.

**Enjoy!**