

Honey Bacon Cheese Burger

with crispy chips and crunchy salad

Street Food 35-40 mins • Eat me first

17



Brioche Buns



Bacon



Beef Mince



BBQ Sauce



Grated Cheese



Breadcrumbs



Honey



Apple Cider Vinegar



Potatoes



Aioli



Onion



Tomato

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
Bacon	170 g	340 g
Beef Mince	250 g	500 g
BBQ Sauce	1 sachet	2 sachets
Grated Cheese	100 g	200 g
Breadcrumbs	1 pack	1 pack
Honey	1 sachet	2 sachets
Apple Cider Vinegar	1 sachet	2 sachets
Potatoes	3 units	6 units
Aioli	1 sachet	2 sachets
Onion	1 unit	2 units
Tomato	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	807.5 g	100 g
Energy (kJ/kcal)	5953.8 kJ/ 1423 kcal	737.3 kJ/ 176.2 kcal
Fat (g)	78.2 g	9.7 g
Sat. Fat (g)	29.1 g	3.6 g
Carbohydrate (g)	117.3 g	14.5 g
Sugars (g)	18.8 g	2.3 g
Protein (g)	64.9 g	8 g
Salt (g)	6.5 g	0.8 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

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.



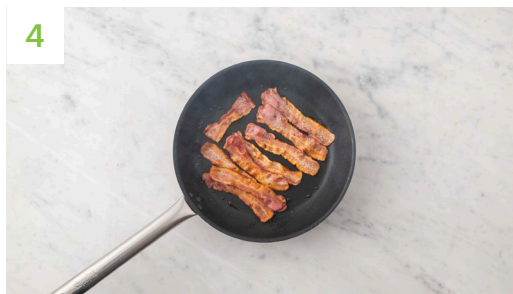
You can recycle me!



Cook the Chips

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- 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 a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Fry the Bacon

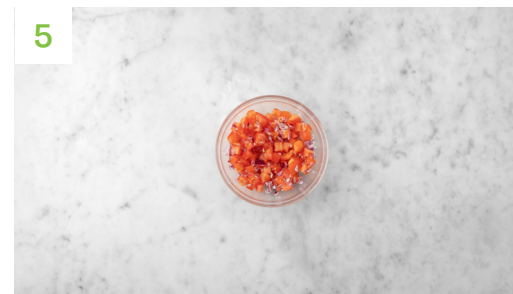
- Give the pan a wipe then return to medium-high heat with a drizzle of **oil**.
- Lay in the **bacon** and fry until crispy and brown, 3-4 mins on each side.
- Add the **honey** and turn to coat.
- Remove the pan from the heat and set aside.
IMPORTANT: Cook bacon thoroughly.

TIP: If your honey has hardened, pop the sachet in a bowl of hot water for 1 min.



Shape the Burgers

- Add the **BBQ sauce**, **breadcrumbs** and 2 tbsp **water** (double for 4p) to a large bowl.
- Season with ½ tsp **salt** and **pepper** (double for 4p), then add the **beef mince**.
- Mix with your hands until well combined.
- Roll the **mince** into evenly-sized balls, then flatten and shape into 2cm thick burgers (1 per person).
IMPORTANT: Wash hands and equipment after handling raw mince.



Assemble the Salad

- Meanwhile, halve, peel and finely chop the **onion**.
- Roughly chop the **tomato**.
- Add the **tomato**, **onion** and **apple cider vinegar** to a large a bowl.
- Season with **salt**, **pepper** and 1 tsp **sugar** (double for 4p). Mix until combined, then set aside.
- A few mins before the chips are done, pop the **bricche buns** into the oven to warm, 2-3 mins.



Make the Burgers

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the burgers until browned on the outside and cooked through, 12-14 mins.
- Carefully turn every 3-4 mins and lower heat if needed. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- When almost done, place **cheese** on top of each burger and cover pan to allow the **cheese** to melt, 3-4 mins.
- Once cooked, transfer the burgers from the pan and cover to keep warm.



Finish and Serve

- When everything is ready, spread **aioli** over the cut side of each **bun**.
- Lay a cheesy burger patty onto the **bun** base and top with the honeyed **bacon**.
- Close the burger with the **bun** lid.
- Serve with chips and salad alongside.

Enjoy!