



Buttered Leek Beef Burger

with homemade chips

30-35 mins • Eat me first

2



Brioche Buns



Beef Mince



Grated Cheese



Leek



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
Grated Cheese	50 g	100 g
Leek	½ unit	1 unit
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	608 g	100 g
Energy (kJ/kcal)	4690.3 kJ/ 1121 kcal	771.4 kJ/ 184.4 kcal
Fat (g)	55.8 g	9.2 g
Sat. Fat (g)	17.9 g	2.9 g
Carbohydrate (g)	110.6 g	18.2 g
Sugars (g)	12.6 g	2.1 g
Protein (g)	45.4 g	7.5 g
Salt (g)	4.1 g	0.7 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

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You can recycle me!



Cook the Chips

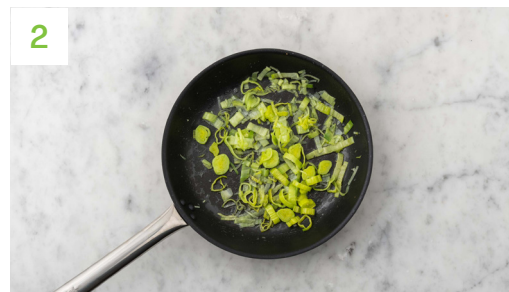
- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm wide chips (no need to peel).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- 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 hot, fry the burgers until browned on the outside and cooked through, 10-12 mins. Turn every 2-3 mins and adjust heat if needed.
- Once cooked, remove the pan from the heat. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Place some **cheese** on top of each burger.
- Cover the pan and set aside (off the heat) until the **cheese** melts, 3-4 mins.



Soften the Leeks

- Trim the **leek**. Halve lengthways. Thinly slice **half** widthways (double for 4p).
- Place a pan over medium heat with a knob of **butter** and a drizzle of **oil**.
- Once hot, add the sliced **leek** and season with **salt** and **pepper**.
- Cook until softened, stirring occasionally, 6-8 mins.
- 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, 2-3 mins.

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



Form 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 shape into 1cm thick burgers—1 per person. **IMPORTANT:** Wash 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**.
- Close with the top **bun**.
- Serve with chips alongside.

Enjoy!