

Festive Turkey Burger and Chorizo Sprouts

with caramelised shallot and cranberry chutney

Street Food 40-45 mins • Eat me first

17



Brioche Buns



Turkey Mince



Potatoes



Chorizo



Grated Italian Style Hard Cheese



Tomato



Sage



Shallot



Grated Cheese



Breadcrumbs



Cranberry Chutney



Brussels Sprouts

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



Rate your recipe!

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
Turkey Mince	250 g	500 g
Potatoes	3 units	6 units
Chorizo	100 g	200 g
Grated Italian Style Hard Cheese	25 g	50 g
Tomato	1 unit	2 units
Sage	5 g	10 g
Shallot	1 unit	2 units
Grated Cheese	50 g	100 g
Breadcrumbs	1 pack	1 pack
Cranberry Chutney	1 sachet	2 sachets
Brussels Sprouts	250 g	500 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	800.5 g	100 g
Energy (kJ/kcal)	6322 kJ/ 1511 kcal	789.8 kJ/ 188.8 kcal
Fat (g)	39.5 g	4.9 g
Sat. Fat (g)	16 g	2 g
Carbohydrate (g)	114.6 g	14.3 g
Sugars (g)	18.3 g	2.3 g
Protein (g)	70.8 g	8.8 g
Salt (g)	4.9 g	0.6 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.

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Cook the Chips

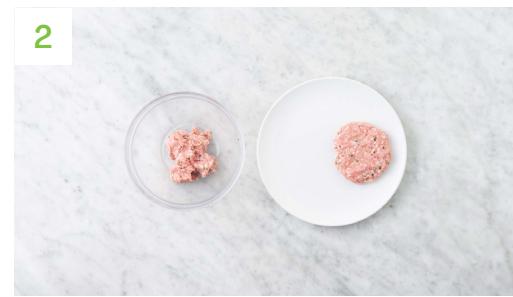
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season well with **salt** and **pepper**, then toss to coat. Spread out in a single 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.



Steam-fry the Sprouts

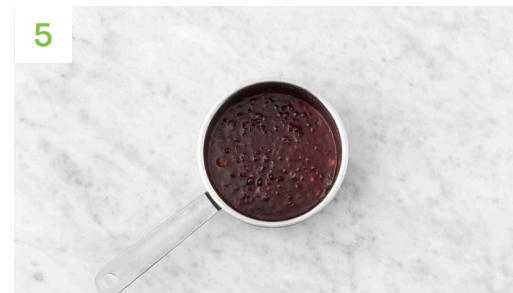
- Trim the **sprouts** and halve through the root.
- When 5 mins of cooking time remain for the chips, place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **sprouts** and **chorizo** until starting to brown, 3-4 mins. Season with **salt** and **pepper**.
- Add a splash of **water** and immediately cover with a lid or some foil.
- Cook until the **sprouts** are tender, 4-5 mins. Remove the pan from the heat and stir in 1 tbsp **butter** (double for 4p).



Shape the Burgers

- Meanwhile, pick **half** the **sage** leaves (double for 4p) and roughly chop (discard the stalks).
- In a large bowl, combine the **turkey mince**, **sage**, **breadcrumbs**, 2 tbsp **water** and ¼ tsp **salt** (double both for 4p). Season with **pepper** and mix together by hand.
- Roll into evenly-sized balls, then shape into 2cm thick burgers, 1 per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.

TIP: Burgers will shrink a little during cooking.



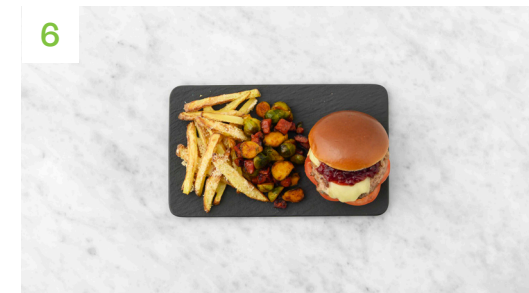
Make the Sauce

- Meanwhile, halve, peel and thinly slice the **shallot**.
- Place a pot over medium-high heat with a drizzle of **oil**.
- Fry the **shallot** until sweet and softened, 5-6 mins. Add the **cranberry chutney** and ½ tsp **sugar** (double for 4p).
- Bring to a simmer and season to taste with **salt** and **pepper**. Finish off with a knob of **butter**.
- Pop the **buns** into the oven to warm, 2-3 mins. Thinly slice the **tomato**.



Bake the Burgers

- Pop the burgers onto a lined baking tray.
- Bake on the middle shelf until cooked through, 15-20 mins. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- After the **turkey** burgers are cooked, sprinkle with the **cheddar cheese** and return to the oven until melted, 5-6 mins.
- When the chips have 5 mins of cooking time remaining, sprinkle over the **Italian style cheese** and return to the oven to melt.



Assemble and Serve

- When everything is ready, lay the **tomato** slices over the **bun** bases.
- Top with the **turkey** burger.
- Finish by pouring over the caramelised **shallot** and **cranberry chutney**, then close with the **bun** lid.
- Serve with cheesy chips and **chorizo** sprouts alongside.

Enjoy!