

Cheesy Turkey and Bacon Burger

with roast potatoes, cranberry chutney and balsamic Brussels sprouts

Street Food 40-45 mins • Eat me first

17



Brioche Buns



Turkey Mince



Bacon Lardons



Breadcrumbs



Worcester Sauce



Potatoes



Balsamic Glaze



Grated Cheese



Scallion



Creme Fraiche



Brussels Sprouts



Cranberry Chutney

Pantry Items: Salt, Oil, Pepper, Water, Flour



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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
Bacon Lardons	100 g	200 g
Breadcrumbs	1 pack	1 pack
Worcester Sauce	1 sachet	2 sachets
Potatoes	3 units	6 units
Balsamic Glaze	1 sachet	2 sachets
Grated Cheese	50 g	100 g
Scallion	1 unit	2 units
Crema Fraiche	65 g	110 g
Brussels Sprouts	250 g	500 g
Cranberry Chutney	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	770.5 g	100 g
Energy (kJ/kcal)	6321 kJ/ 1511 kcal	820 kJ/ 196 kcal
Fat (g)	41.1 g	5.3 g
Sat. Fat (g)	17.7 g	2.3 g
Carbohydrate (g)	116.3 g	15 g
Sugars (g)	21.8 g	2.8 g
Protein (g)	65.6 g	8.4 g
Salt (g)	5.8 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.

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Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pop 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, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Start the Sauce

- Meanwhile, place a pot over medium-high heat with a drizzle of **oil**.
- Fry the **bacon lardons** until golden, stirring occasionally, 4-5 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Meanwhile, trim and thinly slice the **scallion**.



Bake the Brussels Sprouts

- Meanwhile, trim the **Brussels sprouts** and halve through the root.
- Pop onto a lined baking tray.
- Toss with a drizzle of **oil**, **salt** and **pepper**. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until browned and tender, 18-20 mins. Turn halfway through.



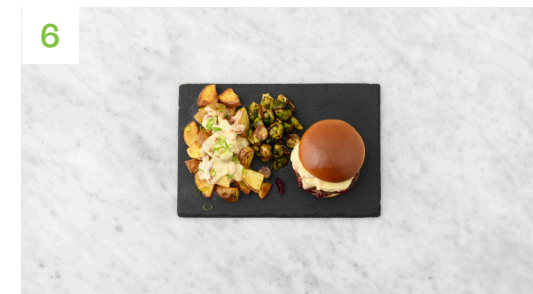
Finishing Touches

- Add 1 tbsp **flour** to the pot (double for 4p).
- Stir in 100ml **water** (double for 4p) a little at a time. Bring to the boil, stirring, then simmer until thickened, 1-2 mins.
- Remove from the heat and mix in the **creme fraiche** and **cheese**. Stir until all the **cheese** has melted. Season with ½ tsp **pepper** (double for 4p) and **salt** to taste.
- Toss the roasted **sprouts** with **balsamic glaze** until coated and glossy.
- Pop the **buns** into the oven to warm, 1-2 mins.



Make the Turkey Burgers

- Meanwhile, mix **mince**, **Worcester sauce**, **breadcrumbs**, 1 tbsp **water** and ¼ tsp **salt** (double both for 4p) in a bowl. Season with **pepper**.
- Form 1cm thick burgers, 1 per person. **IMPORTANT:** Wash hands and equipment after handling raw meat. Mince is cooked when no longer pink in the middle.
- When **potatoes** have 15 mins left, place a pan over medium-high heat.
- Fry burgers until cooked through, 10-12 mins.
- Turn every 3-4 mins. Cook covered for final 3-4 mins.



Serve and Enjoy

- Spread **cranberry chutney** over the cut side of the base **buns** and top with the **turkey burgers**.
- Spoon **half** of the **cheese** sauce onto each burger and close with the **bun** lids.
- Serve the **roasted potatoes** and **balsamic** glazed **Brussels sprouts** on the side.
- Pour remaining cheesy sauce over the **potatoes**.
- Sprinkle over the sliced **scallion**.

Enjoy!