



Beef Burgers in Mushroom Sauce

with homemade chunky wedges

Family 30 – 35 mins

5



Beef Mince



Breadcrumbs



Mushrooms



Potatoes



Grated Italian Style Hard Cheese



Creme Fraiche



Garlic



Brioche Buns



Worcester Sauce



Tomato



Ketchup

Pantry Items: Salt, Pepper, Oil, 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, grater, pan with lid, pot with lid

Ingredients

	2P	4P
Beef Mince	240 g	480 g
Breadcrumbs	1 pack	1 pack
Mushrooms	150 g	250 g
Potatoes	600 g	1200 g
Grated Italian Style Hard Cheese	1 unit	2 units
Creme Fraiche	65 g	110 g
Garlic	1 unit	2 units
Brioche Buns	2 units	4 units
Worcester Sauce	1 sachet	2 sachets
Tomato	1 unit	2 units
Ketchup	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	666.5 g	100 g
Energy (kJ/kcal)	3686.1 kJ/ 881 kcal	553.1 kJ/ 132.2 kcal
Fat (g)	34.2 g	5.1 g
Sat. Fat (g)	16.8 g	2.5 g
Carbohydrate (g)	104.8 g	15.7 g
Sugars (g)	15.9 g	2.4 g
Protein (g)	42.9 g	6.4 g
Salt (g)	2.7 g	0.4 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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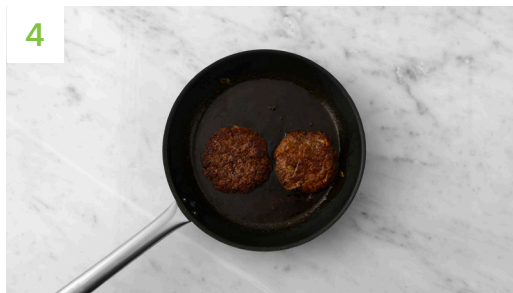
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Cook the Wedges

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm wedges (no need to peel).
- Pop them 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, 25-35 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



Fry 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, 10-12 mins.
- Turn every 2-3 mins, adjusting the heat if needed. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Once cooked, remove the pan from the heat.
- Place some **cheese** on top of each burger then cover the pan and set aside (off the heat) until the **cheese** melts, 3-4 mins.



Make the Mushroom Sauce

- Peel and grate the **garlic** (or use a garlic press). Roughly chop the **mushrooms**.
- Place a pot over medium-high heat with a drizzle of **oil**.
- When hot, fry the **mushrooms** until softened, 4-5 mins.
- Add the **creme fraiche**, **garlic**, **Worcester sauce** and 25ml **water** (double for 4p). Bring to the boil.
- Simmer until the **mushrooms** are softened and the sauce has thickened, 6-8 mins. Season to taste with **salt** and **pepper**. Set aside and cover to keep warm.



Warm the Buns

- When everything is almost ready, pop the **buns** into the oven to warm through, 1-2 mins.
- Thinly slice the **tomato**.

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



Form the Burgers

- Meanwhile, in a large bowl, combine the **breadcrumbs**, 2 tsp **water** and ¼ tsp **salt** (double both for 4p).
- Add the **beef mince**, season with **pepper** and mix everything together by hand.
- Roll into evenly-sized balls, then shape into 1cm thick burgers, one per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.



Assemble and Serve

- To assemble the burgers, spread a spoonful of **mushroom** sauce over each base **bun**.
- Top with the **beef burger**, **ketchup**, remaining **mushroom** sauce and sliced **tomato**.
- Close with the top **bun**.
- Serve with the chunky **potato** wedges alongside.

Enjoy!