

Beef and Sweet Chilli Bacon Burger

with crispy sweet potato fries

Street Food 35 – 40 mins

22



Beef Mince



Bacon Lardons



Breadcrumbs



Grated Cheese



Creme Fraiche



Salad Leaves



Brioche Buns



Balsamic Glaze



Sweet Potato



Onion



Sweet Chilli Sauce



Tomato

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



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

Ingredients

	2P	4P
Beef Mince	240 g	480 g
Bacon Lardons	100 g	200 g
Breadcrumbs	1 pack	1 pack
Grated Cheese	50 g	100 g
Creme Fraiche	65 g	110 g
Salad Leaves	120 g	240 g
Brioche Buns	2 units	4 units
Balsamic Glaze	2 sachets	4 sachets
Sweet Potato	2 units	4 units
Onion	½ unit	1 units
Sweet Chilli Sauce	1 sachet	2 sachets
Tomato	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	762.3 g	100 g
Energy (kJ/kcal)	4798 kJ/ 1147 kcal	629 kJ/ 150 kcal
Fat (g)	51.1 g	6.7 g
Sat. Fat (g)	24 g	3.1 g
Carbohydrate (g)	119.9 g	15.7 g
Sugars (g)	39.1 g	5.1 g
Protein (g)	53.4 g	7 g
Salt (g)	4.3 g	0.5 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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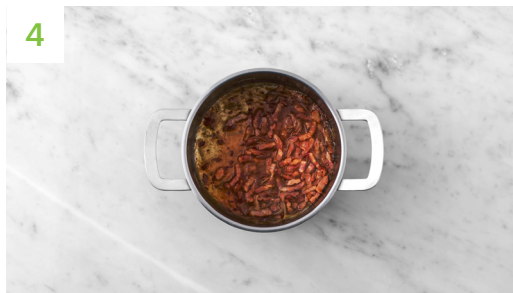
You can recycle me!



Cook the Fries

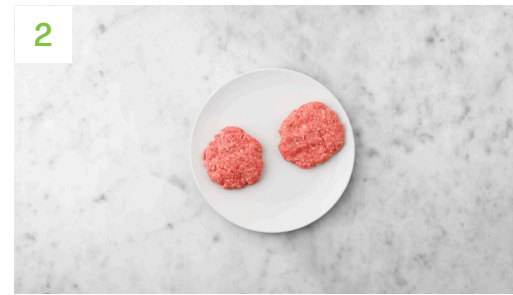
- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **sweet potatoes** lengthways into 1cm slices, then into 1cm fries (peeling optional).
- Pop onto a large (lined) baking tray. Toss with **salt, pepper** and a drizzle of **oil**. Spread out in a single layer. You want them well spaced out to achieve a crispy finish!
- Roast on the top shelf until golden, 20-25 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



Make the Sweet Chilli Bacon

- Place a pot over medium-high heat with a drizzle of **oil**.
- Fry the **lardons** and **onion** until golden, stirring often, 5-7 mins. **IMPORTANT:** Cook lardons well.
- Add a splash of water and the **sweet chilli sauce**. Cook for 2-3 mins. Once cooked, remove from the pot and cover to keep warm. Give the pot a quick wipe.
- Trim the **salad leaves**, reserving one leaf per burger. Halve the rest lengthways and thinly slice widthways.
- Chop the **tomatoes** into 2cm pieces.



Form the Burgers

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

TIP: Burgers will shrink a little during cooking.



Simmer the Cheese Sauce

- Return the pot to medium-high heat with 2 tbsp **butter** (double for 4p).
- Once melted, add 1 tbsp **flour** (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.
- Mix in the **creme fraiche, cheese** and ½ tsp **pepper** (double for 4p). Stir until all the **cheese** has melted. Season to taste with **salt**.
- Pop the **buns** into the oven to warm through, 2-3 mins.



Fry the Burgers

- Place a large 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, adjusting the heat if needed. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- While the burgers cook, halve and peel the **onion**. Thinly slice **half** (double for 4p).



Finish and Serve

- In a large bowl, toss the **tomatoes** and chopped salad with a drizzle of **oil**. Season to taste with **salt** and **pepper**.
- Spread a spoonful of **sweet chilli bacon** over each base **bun**.
- Top with reserved **salad leaves**, burgers and **cheese** sauce. Sandwich closed with the top **bun**.
- Serve with **sweet potato** fries, tossed salad and any remaining **cheese** sauce alongside.
- Drizzle the **balsamic glaze** over the salad.

Enjoy!