



Cheeseburger and Tomato Relish

with roast potatoes

30 – 35 mins

5



Beef Mince



Grated Cheese



Brioche Buns



Aioli



Worcester Sauce



Breadcrumbs



Mustard



Ballymaloe
Tomato Relish



Scallion



Baby Potatoes

Pantry Items: Salt, Oil, Pepper, 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
Beef Mince	240 g	480 g
Grated Cheese	50 g	100 g
Brioche Buns	2 units	4 units
Aioli	1 sachet	2 sachets
Worcester Sauce	1 sachet	2 sachets
Breadcrumbs	1 pack	1 pack
Mustard	½ sachet	1 sachet
Ballymaloe Tomato Relish	1 pot	2 pots
Scallion	2 units	4 units
Baby Potatoes	500 g	1000 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	536.4 g	100 g
Energy (kJ/kcal)	4200.7 kJ/ 1004 kcal	783.1 kJ/ 187.2 kcal
Fat (g)	48 g	8.9 g
Sat. Fat (g)	16.2 g	3 g
Carbohydrate (g)	97 g	18.1 g
Sugars (g)	16.2 g	3 g
Protein (g)	43.5 g	8.1 g
Salt (g)	3.4 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

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 Potatoes

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks.
- 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, bake on the top shelf until golden, 25-30 mins. Turn the tray 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, adjusting the heat if necessary.
- 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.



Get Prepped

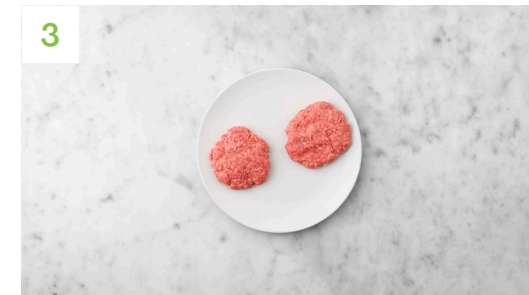
- Trim and thinly slice the **scallions**.
- Mix together with the **aioli**.
- Season to taste with **salt** and **pepper** then set aside.



Warm the Buns

- While the burgers cook, separate the **buns**.
- Pop into the oven to warm through, 2-3 mins.

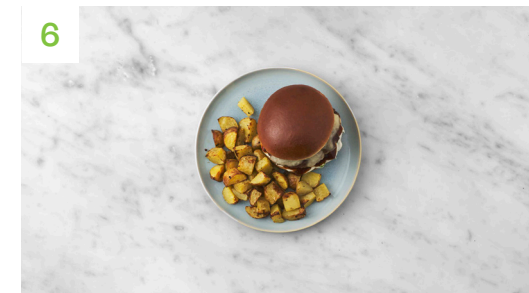
TIP: Keep an eye on them so they don't burn!



Form the Burgers

- In a large bowl, combine the **Worcester sauce** and **breadcrumbs**.
- Add **half** the **mustard**, 2 tsp **water** and ¼ tsp **salt** (double all 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.

TIP: The burgers will shrink a little during cooking.



Assemble and Serve

- To assemble the burgers, spread some **scallion aioli** and **Ballymaloe relish** over each base **bun**.
- Top with the cheesy **beef** burger.
- Sandwich closed with the top **bun**.
- Serve with **potatoes** alongside.

Enjoy!