



Buttered Leek Beef Burger

with crispy roast potatoes

30 – 35 mins

5



Beef Mince



Grated Cheese



Leek



Brioche Buns



Aioli



Mustard



Worcester Sauce



Breadcrumbs



Ketchup



Baby Potatoes

Pantry Items: Salt, Oil, Butter, 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
Leek	½ unit	1 unit
Brioche Buns	2 units	4 units
Aioli	1 sachet	2 sachets
Mustard	½ sachet	1 sachet
Worcester Sauce	1 sachet	2 sachets
Breadcrumbs	1 pack	1 pack
Ketchup	2 sachets	4 sachets
Baby Potatoes	500 g	1000 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	563.9 g	100 g
Energy (kJ/kcal)	4234.2 kJ/ 1012 kcal	750.9 kJ/ 179.5 kcal
Fat (g)	48.1 g	8.5 g
Sat. Fat (g)	16.2 g	2.9 g
Carbohydrate (g)	98.6 g	17.5 g
Sugars (g)	14.3 g	2.5 g
Protein (g)	43.8 g	7.8 g
Salt (g)	3.6 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

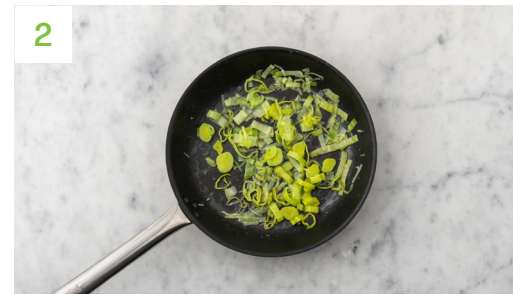
- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks.
- Pop them onto a lined baking tray.
- Drizzle with **oil** and season with **salt** and **pepper**.
- Roast on the top shelf of the oven until fork tender, 25-35 mins. Turn the tray halfway through cooking.

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.



Soften the Leeks

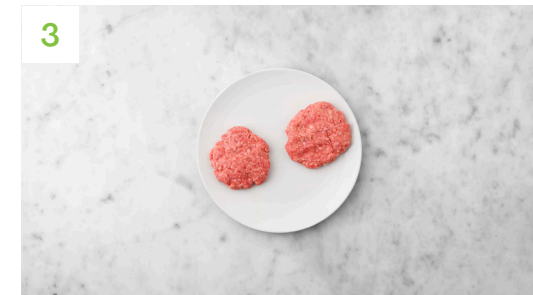
- Trim the **leek**. Halve lengthways. Thinly slice one-half widthways (double for 4p).
- Place a pan over medium heat with a knob of **butter** and a drizzle of **oil**.
- Once hot, add the sliced **leek** and season with **salt** and **pepper**.
- Cook until softened, stirring occasionally, 6-8 mins.
- Once softened, remove from the pan and 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**, half the **mustard** (double for 4p) and **breadcrumbs**.
- Add 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.

TIP: The burgers will shrink a little during cooking.



Assemble and Serve

- To assemble the burgers, spread some **aioli** and **ketchup** over each base **bun**.
- Top with the cheesy **beef** burger and buttered leeks.
- Sandwich closed with the top **bun**.
- Serve with crispy **potatoes** alongside.

Enjoy!