



# Scary Spider Cheese Burger

with BBQ sauce and chips

40 – 45 mins

5



Beef Mince



Brioche Buns



Tomato



Breadcrumbs



Potatoes



Grated Cheese



BBQ Rub



BBQ Sauce



Onion



Aioli

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

## Ingredients

	2P	4P
Beef Mince	240 g	480 g
Brioche Buns	2 units	4 units
Tomato	1 unit	2 units
Breadcrumbs	1 pack	1 pack
Potatoes	600 g	1200 g
Grated Cheese	50 g	100 g
BBQ Rub	2 sachets	4 sachets
BBQ Sauce	2 sachets	4 sachets
Onion	1 unit	2 units
Aioli	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>653.1 g</b>	<b>100 g</b>
Energy (kJ/kcal)	4309.5 kJ/ 1030 kcal	659.9 kJ/ 157.7 kcal
Fat (g)	47.8 g	7.3 g
Sat. Fat (g)	16.5 g	2.5 g
Carbohydrate (g)	108.6 g	16.6 g
Sugars (g)	16.9 g	2.6 g
Protein (g)	44.6 g	6.8 g
Salt (g)	3.2 g	0.5 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.

## Contact

Share your creations with  
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!



## Cook the Chips

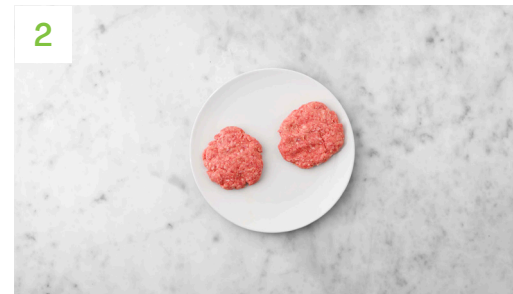
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season well with **salt** and **pepper**, then toss to coat.
- Spread out in a 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.



## Prep the Veg

- Peel and slice the **onion** into thin rings.
- Thinly slice the **tomato**.



## Shape the Burgers

- Meanwhile, in a large bowl, combine the **mince**, **BBQ rub**, **breadcrumbs**, 2 tbsp **water** (per 2P) and ¼ tsp **salt** (per 2P).
- Season with **pepper** and mix together by hand.
- Roll into evenly-sized balls, then shape into 2cm thick burgers, 1 per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.



## Finishing Touches

- When everything is almost ready, pop the **buns** into the oven to warm, 2-3 mins.
- Once warmed, add two dots of **aioli** on top of each of the **bun** lids then press slightly with the back of a spoon.
- Add a small dot of **BBQ sauce** in the centre to make the scary spider's eyeballs.



## Bake the Burgers

- Pop the burgers onto another lined baking tray.
- When the oven is hot, bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Once cooked, carefully place **cheese** on top of each burger and pop back into the oven until the **cheese** has melted, 2-3 mins.

**TIP:** Burgers will shrink a little during cooking.



## Get Spooky and Serve

- To assemble the burgers, spread **aioli** over each **bun** base.
- Top with the cheesy **beef** burger, sliced **onion** and **tomato**.
- Drizzle over the remaining **BBQ sauce** then sandwich closed with the **bun** lid.
- Divide the chips between plates and serve the burger alongside.

**Little Chef's TIP:** Insert chips between the burger patty and base bun of each burger to make spooky spider legs.

Enjoy!