



Moroccan Style Surf and Turf Burger

with spiced chips and tossed salad

35 – 40 mins • Eat me first • **Spicy**

22



Beef Mince



Prawns



Middle Eastern Style Spice Mix



Breadcrumbs



Potatoes



Salad Leaves



Greek Style Cheese



Brioche Buns



Harissa Spice Mix



Balsamic Glaze



Mayo



Sweet Chilli Sauce

Pantry Items: Salt, Sugar, Pepper, Oil, Water



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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
Prawns	150 g	300 g
Middle Eastern Style Spice Mix	1 sachet	2 sachets
Breadcrumbs	1 pack	1 pack
Potatoes	600 g	1200 g
Salad Leaves	120 g	240 g
Greek Style Cheese	100 g	200 g
Brioche Buns	2 units	4 units
Harissa Spice Mix	1 sachet	2 sachets
Balsamic Glaze	1 sachet	2 sachets
Mayo	2 sachets	4 sachets
Sweet Chilli Sauce	1 sachet	1 sachet

Nutrition

	Per serving	Per 100g
for uncooked ingredients	712.1 g	100 g
Energy (kJ/kcal)	4391 kJ/ 1050 kcal	617 kJ/ 147 kcal
Fat (g)	44.2 g	6.2 g
Sat. Fat (g)	20 g	2.8 g
Carbohydrate (g)	108.6 g	15.3 g
Sugars (g)	20.5 g	2.9 g
Protein (g)	56.8 g	8 g
Salt (g)	5.1 g	0.7 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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You can recycle me!



Cook the Chips

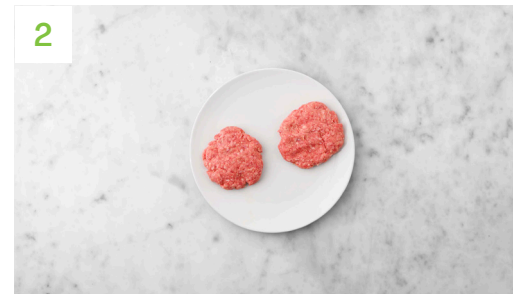
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- Pop onto a large (lined) baking tray.
- Toss with **half** the **harissa spice, salt, pepper**, and a drizzle of **oil**. Spread out in a single layer.
- When 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 Prawns

- Place a pot over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **prawns** and remaining **harissa spice** until cooked through, 3-5 mins. **IMPORTANT:** Wash hands and equipment after handling raw prawns. Prawns are cooked when pink on the outside and opaque in the middle.
- Remove the pot from the heat. Crumble in **half** the **Greek style cheese**.
- Stir in the **sweet chilli sauce, mayo** and 1 tsp **sugar** (per 2P).
- Taste and season with **salt** and **pepper**.



Form the Burgers

- In a large bowl, combine the **mince, Middle Eastern spice, 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, one per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.

TIP: Burgers will shrink a little during cooking.



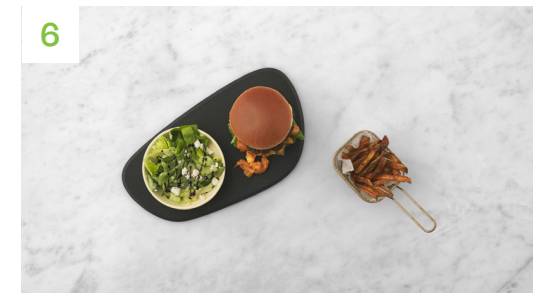
Assemble the Salad

- Trim the **salad leaves**. Reserve one leaf per burger.
- Halve the remainder lengthways and thinly slice widthways.
- In a salad bowl, crumble the remaining **cheese** and mix well with a drizzle of **oil** and ½ tsp **sugar** (per 2P).
- Toss the chopped **salad leaves** through the dressing just before serving. Season to taste with **salt** and **pepper**.
- Pop the **buns** into the oven to warm through, 1-2 mins.



Fry the Burgers

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the burgers and fry until browned on the outside and cooked through, 12-14 mins.
- Carefully turn every 3-4 mins, lowering the heat if needed. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Meanwhile, roughly chop the **prawns**.



Finish and Serve

- To assemble the burgers, spread the **harissa prawns** over the base **bun**.
- Top with a reserved **salad leaf** and then your **burger**.
- Sandwich closed with the top **bun**.
- Serve with chips and salad alongside.
- Finish the salad with a drizzle of **balsamic glaze**.

Enjoy!