



# Goat's Cheese Burgers with Tomato Relish and golden potato wedges

40 – 45 mins

9



Beef Mince



Potatoes



Brioche Buns



Breadcrumbs



Tomato



Mayo



Goat's Cheese



Ballymaloe Tomato Relish

Pantry Items: Salt, Water, Oil, Pepper



Rate your recipe!

2024-W47



## 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
Potatoes	600 g	1200 g
Brioche Buns	2 units	4 units
Breadcrumbs	1 pack	1 pack
Tomato	1 unit	2 units
Mayo	2 sachets	4 sachets
Goat's Cheese	100 g	200 g
Ballymaloe Tomato Relish	1 pot	2 pots

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>610.6 g</b>	<b>100 g</b>
Energy (kJ/kcal)	4006 kJ/ 957 kcal	656 kJ/ 157 kcal
Fat (g)	41.1 g	6.7 g
Sat. Fat (g)	18.5 g	3 g
Carbohydrate (g)	105.2 g	17.2 g
Sugars (g)	15.9 g	2.6 g
Protein (g)	44.9 g	7.4 g
Salt (g)	2.8 g	0.4 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](mailto:hellofresh.ie/about/faq)



You can recycle me!



## Cook the Wedges

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm wide wedges (no need to peel).
- Pop the wedges onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- Roast on the top shelf of your oven until golden, 25-35 mins. Turn the tray halfway through.

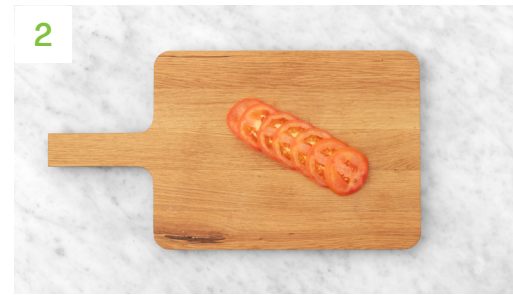
**TIP:** Use two baking trays if necessary.



## Fry the Burgers

- Place a pan over medium-high heat with a drizzle of **oil**.
- Fry the burgers until browned and cooked through, 12-14 mins.
- Turn every 3-4 mins, lowering heat if needed.
- **IMPORTANT:** Beef is cooked when no longer pink in the middle.
- Remove pan from heat. Place a few rounds of **goat's cheese** onto each burger.
- Cover and set aside until **cheese** is melted, 3-4 mins.

**TIP:** Not a fan of goat's cheese? Don't worry, the burgers will still be delicious without!



## Get Prepped

- Meanwhile, thinly slice the **tomato**.



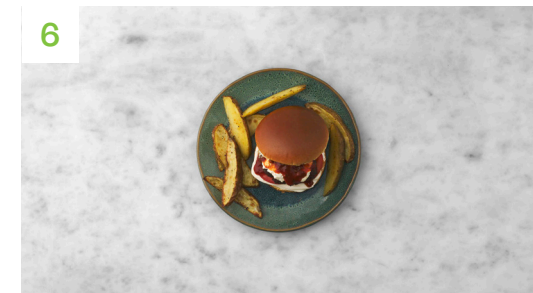
## Warm the Buns

- Just before the wedges are finished cooking, pop the **brioche buns** into the oven to warm through, 2-3 mins.



## Form the Burgers

- Mix 2 tbsp **water** (per 2P), ¼ tsp **salt** (per 2P) and **breadcrumbs** with the **beef mince** in a large bowl.
- Season with **pepper**.
- Mix together by hand until everything is combined.
- Shape into burgers about 2cm thick, one per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.



## Finish and Serve

- When everything is ready, spread some **mayo** over each **bun** base.
- Add the burger, a spoon of **Ballymaloe relish** and the sliced **tomato**.
- Sandwich closed with the **bun** lid.
- Serve with the **potato** wedges alongside.

**Enjoy!**