



Festive Turkey Burger and Chorizo Sprouts

with caramelised shallot and cranberry chutney

40 – 45 mins

22



Chorizo



Turkey Mince



Brioche Buns



Potatoes



Grated Italian Style Hard Cheese



Tomato



Sage



Shallot



Grated Cheese



Breadcrumbs



Cranberry Chutney



Brussels Sprouts

Pantry Items: Sugar, Salt, Oil, Pepper, Butter, 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.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, pan with lid

Ingredients

	2P	4P
Chorizo	90 g	180 g
Turkey Mince	250 g	500 g
Brioche Buns	2 units	4 units
Potatoes	600 g	1200 g
Grated Italian Style Hard Cheese	1 unit	2 units
Tomato	1 unit	2 units
Sage	5 g	10 g
Shallot	1 unit	2 units
Grated Cheese	50 g	100 g
Breadcrumbs	1 pack	1 pack
Cranberry Chutney	1 sachet	2 sachets
Brussels Sprouts	250 g	500 g

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	514 kJ/ 123 kcal
Fat (g)	3.8 g
Sat. Fat (g)	1.8 g
Carbohydrate (g)	13.8 g
Sugars (g)	2.5 g
Protein (g)	8.7 g
Salt (g)	0.4 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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1 Cook the Chips

- Preheat the 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 lined baking tray. Toss with **salt, pepper** and a drizzle of **oil**.
- Cook on the top shelf of the oven until golden, 25-30 mins. Turn the tray halfway through.
- When 5 mins of cooking time remain, sprinkle over the **Italian style cheese**. Return to the oven to melt.

TIP: Use two baking trays if necessary.



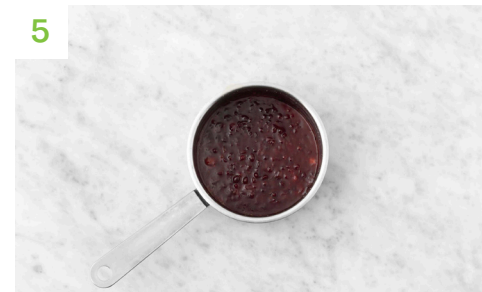
4 Fry the Burgers

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the burgers until browned on the outside and cooked through, 10-12 mins.
- Carefully turn them every 3-4 mins, adjusting the heat if needed.
- Cover and cook for final 3-4 mins.
IMPORTANT: Burgers are cooked when no longer pink in the middle.
- After the **turkey** burgers are cooked, sprinkle with the **cheddar cheese** and return to the oven until melted, 5-6 mins.



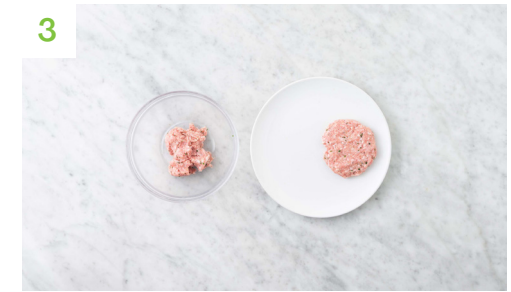
2 Roast the Sprouts

- Meanwhile, trim the **Brussels sprouts** and halve through the root.
- Pop onto a lined baking tray.
- Toss with a drizzle of **oil, salt** and **pepper**. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until browned and tender, 18-20 mins. Turn halfway through.
- In the final 5 mins, add the **chorizo** to the **sprouts** and roast until crispy.



5 Make the Sauce

- Meanwhile, halve, peel and thinly slice the **shallot**.
- Place a pot over medium-high heat with a drizzle of **oil**.
- Fry the **shallot** until sweet and softened, 5-6 mins. Add the **cranberry chutney** and ½ tsp **sugar** (per 2P).
- Bring to a simmer and season to taste with **salt** and **pepper**. Finish off with a knob of **butter**.
- Pop the **buns** into the oven to warm, 2-3 mins. Thinly slice the **tomato**.



3 Shape the Burgers

- Meanwhile, pick **half the sage** leaves (use all for 4P and 6P) and roughly chop (discard the stalks).
- In a large bowl, combine the **turkey mince, sage, breadcrumbs, 2 tbsps 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.

TIP: Burgers will shrink a little during cooking.



6 Assemble and Serve

- When everything is ready, lay the **tomato** slices over the **bun** bases.
- Top with the **turkey** burger.
- Finish by pouring over the caramelised **shallot** and **cranberry chutney**, then close with the **bun** lid.
- Serve with cheesy chips and **chorizo** sprouts alongside.

Enjoy !