



Cheesy Turkey and Bacon Burger

with roast potatoes, cranberry chutney and balsamic Brussels sprouts

40 – 45 mins

17



Irish Bacon Lardons



Turkey Mince



Breadcrumbs



Worcester Sauce



Potatoes



Balsamic Glaze



Grated Cheese



Brioche Buns



Scallion



Creme Fraiche



Brussels Sprouts



Cranberry Chutney

Pantry Items: Flour, Pepper, Salt, Oil, 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
Irish Bacon Lardons	100 g	200 g
Turkey Mince	250 g	500 g
Breadcrumbs	1 pack	1 pack
Worcester Sauce	1 sachet	2 sachets
Potatoes	600 g	1200 g
Balsamic Glaze	1 sachet	2 sachets
Grated Cheese	50 g	100 g
Brioche Buns	2 units	4 units
Scallion	1 unit	2 units
Creme Fraiche	65 g	110 g
Brussels Sprouts	250 g	500 g
Cranberry Chutney	1 sachet	2 sachets

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	557 kJ/ 133 kcal
Fat (g)	4.7 g
Sat. Fat (g)	2.2 g
Carbohydrate (g)	14.7 g
Sugars (g)	2.8 g
Protein (g)	8.5 g
Salt (g)	0.6 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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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



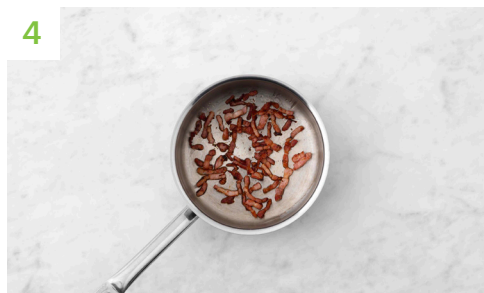
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Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pop onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Start the Sauce

- Meanwhile, place a pot over medium-high heat with a drizzle of **oil**.
- Fry the **bacon lardons** until golden, stirring occasionally, 4-5 mins.
IMPORTANT: Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Meanwhile, trim and thinly slice the **scallion**.



Bake the Brussels 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**.
- When the oven is hot, roast on the top shelf until browned and tender, 18-20 mins. Turn halfway through.



Finishing Touches

- Add 1 tbsp **flour** to the pot (per 2P).
- Stir in 100ml **water** (per 2P) a little at a time. Bring to the boil, stirring, then simmer until thickened, 1-2 mins.
- Remove from the heat and mix in the **creme fraiche** and **cheese**. Stir until all the **cheese** has melted. Season with ½ tsp **pepper** (per 2P) and **salt** to taste.
- Toss the roasted **sprouts** with **balsamic glaze** until coated and glossy.
- Pop the **buns** into the oven to warm, 1-2 mins.



Make the Turkey Burgers

- Meanwhile, mix **mince**, **Worcester sauce**, **breadcrumbs**, 1 tbsp **water** (per 2P) and ¼ tsp **salt** (per 2P) in a bowl. Season with **pepper**.
- Form 1cm thick burgers, 1 per person.
IMPORTANT: Wash hands and equipment after handling raw meat. Mince is cooked when no longer pink in the middle.
- When **potatoes** have 15 mins left, place a pan over medium-high heat.
- Fry burgers until cooked through, 10-12 mins.
- Turn every 3-4 mins. Cook covered for final 3-4 mins.



Serve and Enjoy

- Spread **cranberry chutney** over the cut side of the base **buns** and top with the **turkey burgers**.
- Spoon **half** of the **cheese** sauce onto each burger and close with the bun lids.
- Serve the roasted **potatoes** and **balsamic glazed Brussels sprouts** on the side.
- Pour remaining cheesy sauce over the **potatoes**.
- Sprinkle over the sliced **scallion**.

Enjoy !