

Cheesy Surf and Turf Burger

with spiced chips and tossed salad

35 – 40 mins • Eat me first

17



Prawns



Irish Beef Mince



Breadcrumbs



Potatoes



Salad Leaves



Brioche Buns



Balsamic Glaze



Mayo



Sweet Chilli Sauce



Grated Cheese



Cajun Spice Mix



Garlic

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.

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, grater, pan with lid

Ingredients

	2P	4P
Prawns	150 g	300 g
Irish Beef Mince	240 g	480 g
Breadcrumbs	1 pack	1 pack
Potatoes	600 g	1200 g
Salad Leaves	120 g	240 g
Brioche Buns	2 units	4 units
Balsamic Glaze	1 sachet	2 sachets
Mayo	2 sachets	4 sachets
Sweet Chilli Sauce	1 sachet	1 sachet
Grated Cheese	50 g	100 g
Cajun Spice Mix	2 sachets	4 sachets
Garlic	1 unit	2 units

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	608.5 kJ/ 145.4 kcal
Fat (g)	5.8 g
Sat. Fat (g)	2.4 g
Carbohydrate (g)	15.7 g
Sugars (g)	2.8 g
Protein (g)	7.9 g
Salt (g)	0.5 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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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 **Cajun 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 **Cajun 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. Stir in the **sweet chilli sauce, mayo** and 1 tsp **sugar** (per 2P).
- Taste and season with **salt** and **pepper**.



Form the Burgers

- Peel and grate the **garlic** (or use a garlic press).
- In a large bowl, combine the **mince, garlic, 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.



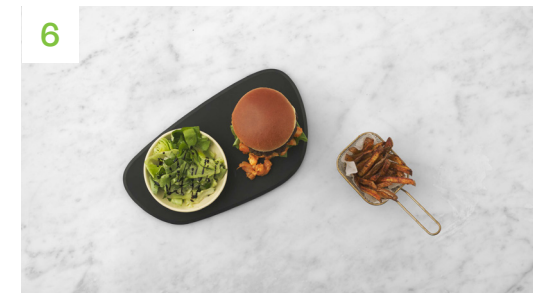
Assemble the Salad

- Trim the **salad leaves**. Reserve one leaf per **burger**.
- Halve the remainder lengthways and thinly slice widthways.
- In a salad bowl, mix the **balsamic glaze, salt, pepper** and a drizzle of **oil**.
- 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.
- Turn every 3-4 mins, lowering the heat if needed. **IMPORTANT:** Meat is cooked when no longer pink in the middle.
- Once cooked, remove pan from heat and place **cheese** on top of each burger. Cover the pan and set aside (off the heat) until the **cheese** has melted, 3-4 mins.
- Meanwhile, roughly chop the **prawns**.



Finish and Serve

- To assemble the burgers, spread the **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.

Enjoy!