



# Homemade Apple Beef Burgers

with crispy chips and ketchup

Family 40-45 mins • Eat me first

4



Beef Mince



Brioche Buns



Onion



Potatoes



Mayo



Breadcrumbs



Apple



Grated Cheese



Balsamic Vinegar



Ketchup



Pantry Items: Salt, Pepper, Oil



## 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, grater, pan with lid

## Ingredients

	2P	4P
Beef Mince	250 g	500 g
Brioche Buns	2 units	4 units
Onion	1 unit	2 units
Potatoes	3 units	6 units
Mayo	2 sachets	4 sachets
Breadcrumbs	1 pack	1 pack
Apple	1 unit	2 units
Grated Cheese	50 g	100 g
Balsamic Vinegar	1 sachet	2 sachets
Ketchup	2 sachets	4 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	671.5 g	100 g
Energy (kJ/kcal)	4476.9 kJ/ 1070 kcal	666.7 kJ/ 159.3 kcal
Fat (g)	47.1 g	7 g
Sat. Fat (g)	17.2 g	2.6 g
Carbohydrate (g)	118.7 g	17.7 g
Sugars (g)	21.1 g	3.1 g
Protein (g)	44.9 g	6.7 g
Salt (g)	3.2 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## 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

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## Cook the Chips

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).
- Pop the chips onto a large (lined) baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in one layer.
- Cook on the top shelf until golden, 25-30 mins. Turn halfway through.

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



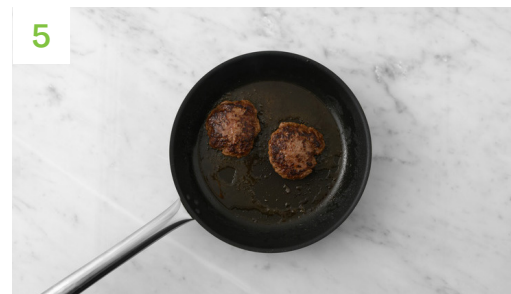
## Form Your Burgers

- In a large bowl, combine the **beef mince** with the grated **apple** and the **breadcrumbs**. **IMPORTANT:** Wash your hands and equipment after handling raw mince.
- Season with **salt** and **pepper** and mix together with your hands.
- Roll into even-sized balls, then shape into 1cm thick burgers, 1 per person.



## Prep the Apple

- Meanwhile, cut the **apple** into quarters and remove the core.
- Coarsely grate one-quarter of the **apple** and set aside.
- Cut the remaining **apple** lengthways into thin slices.



## Cook the Burgers

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the burgers until browned on the outside and cooked through, 12-14 mins.
- Carefully turn every 3-4 mins. Lower heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.
- Once cooked, remove from heat and add some **cheese** to the top of each burger. Cover and set aside until the **cheese** melts, 3-4 mins.
- Pop the **buns** into the oven to warm for 2-3 mins.



## Marinate the Onion

- Peel then slice the **onion** into thin rings.
- In a large bowl, mix together the **balsamic vinegar**, a drizzle of **oil**, **salt** and **pepper**.
- Toss through the **onion** rings and leave to marinate until serving.



## Finish and Serve

- To assemble the burgers, spread a spoonful of **mayo** over each base **bun**.
- Top with **beef** patty, **apple** slices and **onion**. Close with the top **bun**.
- Serve with chips and **ketchup** alongside..

**Enjoy!**