

A graphic of a red and white striped shirt, with five vertical red stripes on a white background. In the center, there is a white label with a black border and a small notch at the top and bottom, containing the word "FRIDAYS" in bold, black, uppercase letters.

**FRIDAYS**

**Double Denim. Double Benefits.**

The lining of your meal kit is made from 100% recycled denim. Specifically designed to protect your food and to protect the environment. And who doesn't look good in double denim?!

# Fridays®

## Glazed Burger

### Ingredients for 2:

(Doubled for 4!)

2 x Beef Burgers	2 x Cheese Slices
2 x Brioche Burger Buns	4 x Slices of Bacon
1 x Beef Tomato	100ml Fridays Legendary Glaze
28g Pickled Onion	400g Fries
40ml Burger Mayo	2g Fries Seasoning



**Allergens:**  
Contains: Wheat,  
Barley, Egg, Milk,  
Soya, Celery,  
Mustard

**Prep time:** 5 Minutes

**Total cook time:** 20 Minutes

**Storage:** Keep refrigerated below 5°C. Consume by date shown. Not suitable for freezing.

### Method:

#### Burger & Fries

1. Turn on oven 220°C/200°C Fan or gas mark 7. Wait until oven is hot before placing food inside.
2. Remove fries from packaging and add to baking tray in a single layer. Cook for 20 minutes, turn fries after 10 minutes to ensure an even cook.
3. When fries have been cooking for 13 minutes, heat frying pan over medium high heat for 60 seconds.
4. Place burgers into pan and cook for 3 minutes, add lid to pan to stop any heat splashes.
5. Using a spatula turn burgers over and cook for further 3 minutes, with lid on. Ensure that the burgers are thoroughly cooked. Pour off excess cooking juices and discard once cool. Remove from heat.
6. Top both burgers with some Legendary Glaze, sliced cheese and bacon slices.

#### Topping Burger

1. When fries have 5 minutes left to cook, turn on grill to full.
2. Place burger buns under grill and toast until golden brown.
3. As bun is toasting, slice beef tomato into 2 x 7mm slices.
4. Remove from grill once toasted.
5. Place frying pan with topped burgers under grill until cheese has melted.
6. On bottom burger bun add burger mayo, pickled onions and beef tomato slice.
7. Place topped burger onto tomato and close with toasted lid.
8. Add fries seasoning to the fries.
9. Serve the burgers with the seasoned fries and extra Fridays Legendary Glaze for dipping.

NB To clean pan add water and bring to the boil, discard hot water and clean pan.

