

Supply The Burger

patty, lettuce, tomato,
brioche, fries and our own
special burger sauce



don't know what it is to
sauté? scan this code and
we'll give you a run down
on some terms chef's use
that might just impress
your friends!



In your box you will find

- Your secret **burger patty**
- **Brioche bun**
- **Lettuce**
- **Tomato**
- **Cheese**
- Our own **burger sauce**
- A pack of our **fries**
- Our signature **seasoning**

First up, preheat your oven to 200°C, put your fries on a tray and add our seasoning over them evenly, they are going to need about 25 minutes with a turn halfway!

Give yourself 5 minutes then get a frying pan on the hob and warm up a little oil in it. Take out your patty and once the oil is hot gently place your patty into the pan and listen to that sizzle! Brown off that side of the patty for 1 minute then flip it in the pan and repeat.

By now your kitchen should be smelling amazing and it's time to get your burger off in the oven for 10 minutes. Put your brioche roll in the oven to toast and while you're there add the cheese to your patty, these will both be ready at the same time.

Now it's time to assemble your burger, we'd recommend placing your salad on the bottom of the bun, place your patty on top, put a layer of our sauce on the lid of the and there you have your burger! Looks good hey? Get your fries out of the oven and you're ready to tuck in!

Plating is down to you! You can make it look as fancy as you like or just thrown on a plate. We **supply the taste** you **supply the presentation**.
Words in green are defined at supplythetaste.com/stuck (qr code on the front) if you need a little help.