

June...

First Day of Summer

20th June

This year, the June solstice occurs on Saturday 20th June, officially marking the first day of summer and the longest day of the year. Not surprisingly, 44% of the UK population voted Summer as their favourite season, according to YouGov.

Summer is the time of year where the days are longer, the weather is warmer and people are generally more positive.

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Motivate your mind, body and soul

Productivity rises during the summer months as people feel more positive and motivated to keep on top of their fitness and wellbeing.

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Summer BBQ recipes for the whole family



- 2 Pack Potato
- 500 Grams Beef Mince
- 2 Tbsp Ketchup
- 50 Grams Panko Breadcrumbs
- 40 Grams Hard Italian Cheese
- 60 Grams Cheddar Cheese
- 1 Unit Cucumber
- 2 Unit Carrot
- 1 Bag Baby Leaves
- 1 Tbsp Honey
- 1 Tbsp Balsamic Vinegar
- 2 Tbsp Olive Oil
- 4 Unit Brioche Bun
- 4 Tbsp Mayonnaise

Beef Burgers

with Wedges and Balsamic Dressed Salad

1. Preheat oven to 220C. Chop the potato into wedges and cover with oil and a pinch of salt on a lined baking tray. Roast in the oven for 30 minutes. Turn halfway through.
2. Put the beef mince into a mixing bowl with the ketchup, panko breadcrumbs, hard Italian cheese and a pinch of salt and pepper. Mix together, then shape into burger patties.
3. Add the burgers to the grill and cook thoroughly, turn carefully once or twice.

4. Grate the cheddar cheese. Chop the cucumber into chunks and grate the carrots. Put them into a bowl with the baby leaves. Pour the honey and balsamic vinegar into a bowl with the olive oil and a pinch of salt and pepper. Mix and leave to the side.

5. When cooked, distribute the grated cheese evenly over the tops of the burgers then cover your grill with the lid while the cheese melts. Halve the brioche buns and put them on the middle shelf of your oven to warm.

6. Spread the mayonnaise on the bottom of each bun. Top with a burger and the bun top. Serve with a few wedges and some salad.

Why not try our Vegetarian alternative?

1. Halve the pepper. Cut halloumi into 2 slices per person. Halve the lettuce lengthways and thinly slice widthways. Chop the vine tomato into chunks. Pop in a bowl and set aside.
2. Lay the pepper halves, cut-side down, on another tray. Drizzle with oil, season with salt and pepper then cook for 20 minutes.
3. Lay in the halloumi slices on the grill and cook until golden. Stir half the mayonnaise into the lettuce and tomato with a good pinch of salt and pepper. Cut the burger buns in half.
4. Remove the halloumi from the grill and drizzle in half of the sweet chilli sauce.



Halloumi Burger (v)

with Roasted Red Pepper and Sweet Chilli Sauce

- 1 Unit(s) Red Pepper
- 1 Block(s) Halloumi
- 1 Unit(s) Baby Gem
- 2 Unit(s) Vine Tomatoes
- 1 Sachet Mayonnaise
- 1 Sachet Sweet Chilli Sauce



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Holidays on your doorstep

There's no need to travel far when you have thousands of beautiful destinations to visit right here in the UK. Be a tourist in your own town and see the sights that others travel abroad to see, such as Warwick Castle, Stonehenge, Buckingham Palace and many more.

Whether it's a family holiday, a couples break or solo travel on your mind, your Orange Genie Edge has a range of exclusive offers on the latest hotels, accommodation and travel to fill your every need.



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