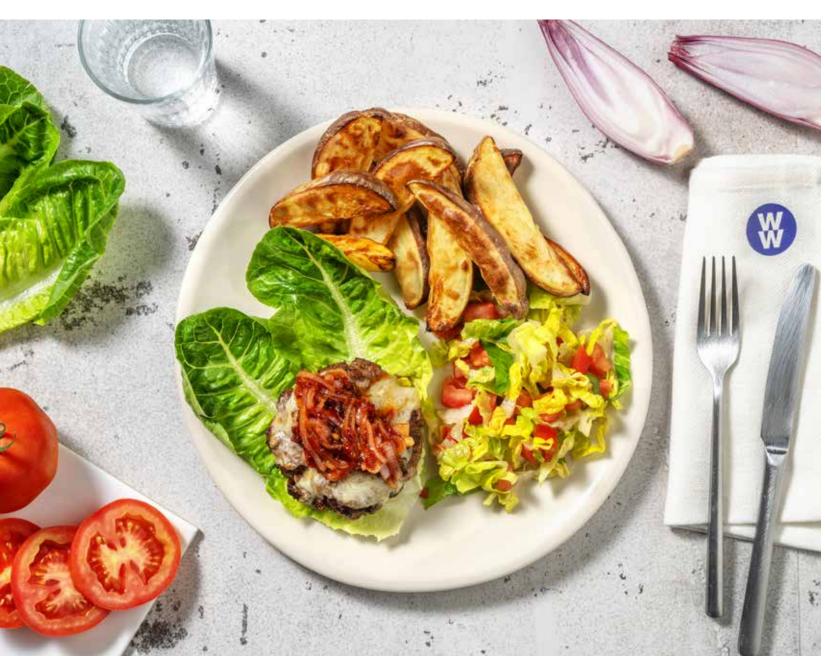


Cheesy Mexican Style Spiced Naked Burger

with Wedges, Baby Gem Salad and Shallot Relish









Potatoes



Echalion Shallot



Medium Tomato

Baby Gem Lettuce





Garlic Clove

Mature Cheddar Cheese



Mexican Style Spice Mix



Panko Breadcrumbs







Cider Vinegar

Red Pepper Chilli Jelly

Pantry Items Oil, Salt, Pepper, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red

Cooking tools

Baking tray, garlic press, grater, bowl and saucepan.

Ingredients

2P	3P	4P
450g	700g	900g
1	1	2
1	11/2	2
1	11/2	2
1	2	2
30g	40g	60g
1 sachet	1 sachet	2 sachets
10g	20g	25g
240g	360g	480g
25g	37g	50g
15ml	15ml	30ml
2P	3P	4P
1/4 tsp	½ tsp	½ tsp
2 tbsp	3 tbsp	4 tbsp
	450g 1 1 1 1 30g 1 sachet 10g 240g 25g 15ml 2P ½ tsp	450g 700g 1 1 1 1½ 1 1½ 1 1½ 1 2 30g 4 20g 1 sachet 1 sachet 10g 20g 240g 360g 25g 37g 15ml 15ml 2P 3P ½ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	527g	100g
Energy (kJ/kcal)	2456 /587	466/111
Fat (g)	26.2	5.0
Sat. Fat (g)	11.9	2.3
Carbohydrate (g)	58.1	11.0
Sugars (g)	13.9	2.6
Protein (g)	37.1	7.0
Salt (g)	1.94	0.37

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal). Point™ values based on low-cal cooking spray oil.

Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

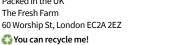
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps Head to <u>hellofresh.co.uk</u> or use our app to rate this recipe

HelloFresh UK Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the potatoes into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with oil, season with salt and pepper, then toss to coat.

Spread out in a single layer. TIP: Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Get Prepped

Meanwhile, halve, peel and thinly slice the shallot. Cut the tomato into 1cm chunks.

Trim the **baby gem**, then separate the leaves. Set aside 2 large leaves per person, then thinly slice the rest widthways.

Peel and grate the **garlic** (or use a garlic press). Grate the cheese.



Make your Burgers

In a large bowl, combine the garlic, Mexican style spice mix, breadcrumbs, salt and water for the **breadcrumbs** (see pantry for both amounts), then add the **beef mince**.

Season with **pepper** and mix together with vour hands.

Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. TIP: The burgers will shrink a little during cooking. IMPORTANT: Wash your hands and equipment after handling raw mince.



Ready, Steady, Bake

Pop the burgers onto another baking tray and bake on the middle shelf of your oven until cooked through, 12-15 mins.

Meanwhile, heat a drizzle of **oil** in a small saucepan on medium heat. Once hot, add the shallot and cook, stirring occasionally, until softened, 5-6 mins.

Transfer to a small bowl and stir in the red pepper chilli jelly to make your shallot relish.



Mix the Salad

Once cooked, carefully place the **cheese** on top of the burgers and pop back into the oven until the **cheese** has melted, 2-3 mins. **IMPORTANT**: The burgers are cooked when no longer pink in the middle.

In another bowl, combine the cider vinegar and a drizzle of olive oil. Season, then add the sliced lettuce and tomatoes. Toss to coat.



Assemble and Serve

When everything's ready, stack 2 whole baby gem leaves onto each plate, then top with a cheesy burger and a spoonful of shallot relish.

Serve your naked burgers with the wedges and baby gem salad on the side.

Enjoy!



