

Cheddar Cheeseburger with Wedges and Roasted Garlic Slaw

40-45 Minutes







Potatoes



Breadcrumbs





Mature Cheddar Cheese



Mayonnaise



Burger Buns

Coleslaw Mix

Before you start

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

Cooking tools

Baking tray, aluminium foil, garlic press, bowl, grater and kitchen scissors.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	3	4	6
Breadcrumbs 13)	10g	15g	20g
Beef Mince**	240g	360g	480g
Mature Cheddar Cheese** 7)	30g	40g	60g
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8) 9)	64g	96g	128g
Burger Buns 13)	2	3	4
Pantry	2P	3P	4P
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp
Salt for the Burgers*	¼ tsp	½ tsp	½ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	540g	100g
Energy (kJ/kcal)	3499 /836	648/155
Fat (g)	35.8	6.6
Sat. Fat (g)	12.6	2.3
Carbohydrate (g)	91.2	16.9
Sugars (g)	14.4	2.7
Protein (g)	42.9	7.9
Salt (g)	3.05	0.56

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 9) Mustard 13) Cereals containing gluten

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.

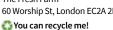
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Cook the Wedges

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

Chop the potatoes into 2cm wide wedges (no need to peel). Pop the **wedges** 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.



Make your Slaw

While the burgers cook, grate the cheese.

Once the garlic has roasted and cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

Pop the coleslaw mix, roasted garlic and mayonnaise into another large bowl. Season with salt and pepper, then mix well to combine. Taste and season again if needed.

Halve the burger buns.



Shape your Burgers

Meanwhile, pop two thirds of the garlic cloves (unpeeled) into a small piece of foil with a drizzle of oil and scrunch to enclose it. Peel and grate the remaining garlic (or use a garlic press).

In a large bowl, combine half the ketchup, the salt for the burgers (see pantry for both amounts), **breadcrumbs** and **grated garlic**, then add the beef mince. Season with pepper and mix together with your 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.



Get Baking

Pop the **burgers** onto a baking tray and bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.

At the same time, roast the garlic parcel in the oven until soft, 10-12 mins.



Cheese Please

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.

At the same time, add the burger buns to the tray to warm through, 2-3 mins.



Serve

When everything's ready, spread the remaining ketchup (see pantry for amount) on the bun bases, then top with the cheesy burgers and bun lids.

Serve with the **wedges** and **slaw** alongside.

Enjoy!