



# Beef & Pork Cheeseburger Loaded Fries

with Tomatoes, Caramelised Onion and Burger Sauce

Limited Edition 35-40 Minutes • 2 of your 5 a day

10



Potatoes



Red Onion



Garlic Clove



Mature Cheddar  
Cheese



Medium Tomato



Beef and Pork  
Mince



Beef Stock  
Paste



Burger Sauce



Bacon Lardons

### Pantry Items

Oil, Salt, Pepper, Sugar, Tomato Ketchup

### CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

## 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, garlic press, grater, frying pan and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	700g	1150g	1400g
Red Onion**	1	1	2
Garlic Clove**	2	3	4
Mature Cheddar Cheese** 7)	60g	80g	110g
Medium Tomato	2	3	4
Beef and Pork Mince**	240g	360g	480g
Beef Stock Paste	10g	15g	20g
Burger Sauce 8) 9)	45g	75g	90g
Bacon Lardons**	90g	120g	180g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	100ml	150ml	200ml
Tomato Ketchup*	2 tbsps	3 tbsps	4 tbsps

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	780g	100g	825g	100g
Energy (kJ/kcal)	3709 / 886	476 / 114	4196 / 1003	509 / 122
Fat (g)	42.9	5.5	52.0	6.3
Sat. Fat (g)	14.0	1.8	16.9	2.0
Carbohydrate (g)	88.8	11.4	89.7	10.9
Sugars (g)	19.1	2.4	19.1	2.3
Protein (g)	40.5	5.2	48.2	5.8
Salt (g)	2.50	0.32	3.73	0.45

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

## Allergens

7) Milk 8) Egg 9) Mustard

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, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

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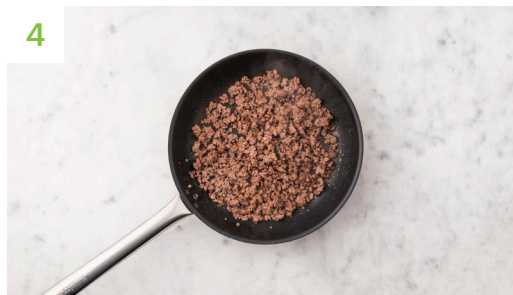
## Eyes on the Fries

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).

Pop the **fries** 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, bake on the top shelf until golden, 30-35 mins. Turn halfway through.



## Cook the Mince

Wipe out the frying pan and return to medium-high heat (no oil).

Once hot, add the **beef and pork mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.

Add the **garlic** to the pan, then fry for 1 min.

## CUSTOM RECIPE

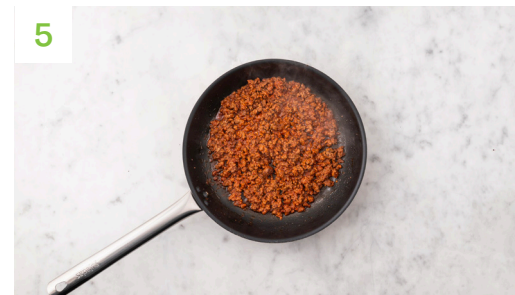
If you're adding **bacon**, add it to the pan with the **mince**. Fry for the same amount of time, then continue as instructed. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it thoroughly.



## Get Prepped

Meanwhile, halve, peel and thinly slice the **red onion**. Peel and grate the **garlic** (or use a garlic press).

Grate the **cheese**. Cut the **tomatoes** into 1cm chunks.



## Sauce Things Up

Add the **beef stock paste**, **water for the sauce** and **ketchup** (see pantry for both amounts) to the pan, then stir until combined.

Cook until the **mince** is glazed and the **sauce** has thickened, 2-4 mins.

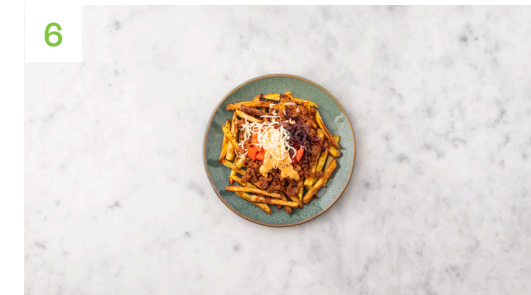


## Caramelize the Onions

Heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden, 10-12 mins. Add the **sugar** (see pantry for amount) and cook until caramelised, 1-2 mins more.

Transfer to a small bowl and cover to keep warm.



## Load up and Serve

When everything's ready, share the **fries** between your plates.

Top with the **glazed beef and pork**, **tomatoes** and **caramelised onions** - fries loaded!

Drizzle over the **burger sauce** and finish with a sprinkle of **cheese**.

Enjoy!