



# The Great Gravy

Cheesy Pulled Beef Burger, Homemade Gravy, Chips and Roasted Garlic Slaw

Craft Burger

30-35 Minutes

33



Potatoes



Garlic Clove



Mature Cheddar Cheese



Slow Cooked British Beef



Red Wine Jus Paste



Coleslaw Mix



Mayonnaise



Sliced Burger Buns



Redcurrant Jelly

**Pantry Items**

Oil, Salt, Pepper



## 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, grater, saucepan, lid, bowl and kitchen scissors.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Mature Cheddar Cheese**			
7)	30g	40g	60g
Slow Cooked British Beef**	280g	420g	560g
Red Wine Jus Paste <b>10) 14)</b>	15g	22g	30g
Coleslaw Mix**	120g	180g	240g
Mayonnaise <b>8) 9)</b>	32g	48g	64g
Sliced Burger Buns <b>13)</b>	2	3	4
Redcurrant Jelly	25g	37g	50g

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	566g	100g
Energy (kJ/kcal)	3398/812	600/143
Fat (g)	24.4	4.3
Sat. Fat (g)	8.7	1.5
Carbohydrate (g)	100.7	17.8
Sugars (g)	19.0	3.4
Protein (g)	49.3	8.7
Salt (g)	2.69	0.47

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

## Allergens

**7)** Milk **8)** Egg **9)** Mustard **10)** Celery **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, mollusc, 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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

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



## Chip, Chip, Hooray

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

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

Pop the **chips** 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, 25-30 mins. Turn halfway through.



## Shred the Beef

While everything cooks, in a medium bowl, mix together the **coleslaw mix** and **mayonnaise**. Season with **salt** and **pepper**, then set aside.

Once the **beef** is tender, remove the lid and shred the **beef**. Season with **salt** and **pepper**, then remove from the heat.

Add a splash of **water** if the **gravy** looks a little too thick.



## Prep Time

Meanwhile, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.

Roast the **parcel** on the same tray as the **chips** until soft, 10-12 mins.

Meanwhile, grate the **cheese**.



## Finishing Touches

Pop the **burger buns** into the oven to warm through, 2-3 mins.

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

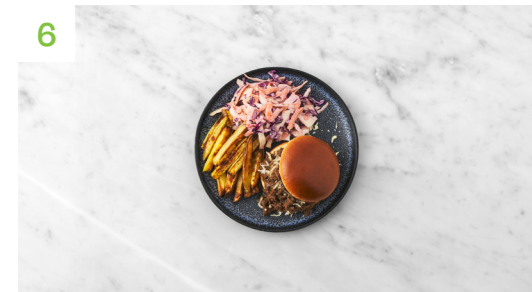


## Groovy Gravy

Heat a large saucepan with a tight-fitting lid on medium-high heat. Add the **slow cooked beef** along with the **juices** from the packet.

Stir in the **red wine jus paste**. **TIP:** If your red wine jus paste has hardened, pop it in a bowl of hot water for 1 min.

Simmer on low with the lid on until tender enough to shred with a fork, 10-15 mins. **IMPORTANT:** Ensure the beef is piping hot throughout.



## Serve Up

When everything's ready, transfer the **burger buns** to your serving plates. Spread the **redcurrant jelly** over the lids.

Top the **bun bases** with the **gravy pulled beef**, then a handful of **cheese**. Sandwich shut with the **bun lids**.

Serve with the **chips** and **roasted garlic slaw** alongside.

## Enjoy!