



Cheeseburger Taquitos

with Cheddar Cheese and Burger Sauce

Special Sides 35-40 Minutes • 1 of your 5 a day

21A

Find all your unchilled Market items in bag A.



Onion



British Beef Mince



Mature Cheddar Cheese



Tomato Puree



Beef Stock Paste



Plain Taco Tortillas



Burger Sauce

Pantry Items

Oil, Salt, Pepper, Sugar, Tomato Ketchup, Mayonnaise

Before you start

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

Cooking tools

Frying pan, grater, baking tray, baking paper and bowl.

Ingredients

Ingredients	Quantity
Onion**	1
British Beef Mince**	240g
Mature Cheddar Cheese** (7)	80g
Tomato Puree	30g
Beef Stock Paste	10g
Plain Taco Tortillas (13)	9
Burger Sauce (8) (9)	45g

Pantry	Quantity
Sugar for the Sauce*	1 tsp
Tomato Ketchup*	1 tbsp
Mayonnaise*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	439g	100g
	4415 /1055	1007 /241
Fat (g)	52.3	11.9
Sat. Fat (g)	20.8	4.7
Carbohydrate (g)	95.3	21.7
Sugars (g)	17.2	3.9
Protein (g)	50.3	11.5
Salt (g)	4.13	0.94

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, 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

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2



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Fry the Mince

a) Preheat your oven to 200°C/180°C fan/gas mark 6.

b) Halve, peel and thinly slice the **onion**.

c) Heat a drizzle of **oil** and a knob of **butter** (if you have any) in a large frying pan on medium-high heat. Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden and softened, 8-10 mins.

d) When the **onion** has 5 mins left, add the **beef mince**. Fry until the **mince** has browned, 5-6 mins. Use a spoon to break it up as it cooks. **IMPORTANT:** Wash your hands and equipment after handling raw mince.

e) Meanwhile, grate the **cheese**.

Roll the Taquitos

a) When the **mince** has browned, drain and discard any excess fat. Season with **salt** and **pepper**. **IMPORTANT:** The mince is cooked when no longer pink in the middle.

b) Add the **tomato puree**, **beef stock paste**, **sugar** and **tomato ketchup** (see pantry for both amounts) and cook until caramelised, 1-2 mins. Remove from the heat.

c) Lay **9 tortillas** on a board. Divide the **mince** and **cheese** equally between them, creating a line of **mince** and **cheese** in each of the **tortillas**, just off-centre. Tightly roll the **tortillas** to encase the filling, then place them seam-down on a large baking tray.

TIP: Keep the remaining tortillas for another recipe.

Finish and Serve

a) Rub a bit of **oil** on top of the **taquitos**. Bake on the top shelf of your oven until crispy and golden, 10-12 mins.

b) While the **taquitos** cook, in a small bowl, combine the **burger sauce** and **mayo** (see pantry for amount).

c) Once baked, pop the **cheeseburger taquitos** onto your sharing platter and serve with the **burger sauce** for dipping.

Enjoy!