

# Cheddar Cheeseburger with Wedges and Slaw

2

Family 40-45 Minutes



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

#### Ingredients

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Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	3	4	6
Panko Breadcrumbs 13)	25g	35g	50g
Beef Mince**	240g	360g	480g
Mature Cheddar Cheese** 7)	30g	45g	60g
Coleslaw Mix**	120g	180g	240g
Mayonnaise <b>8) 9)</b>	64g	96g	128g
Glazed Burger Bun 13)	2	3	4
Streaky Bacon**	4	6	8

Pantry	2P	3P	4P
Tomato Ketchup*	1 tbsp	1½ tbsp	2 tbsp
Salt for the Burgers*	1⁄4 tsp	½ tsp	½ tsp
*Not Included **Store	in the Eridge		

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# Nutrition

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	Typical Values	Per serving	Per 100g	Per serving	Per 100g
	for uncooked ingredient	540g	100g	570g	100g
	Energy (kJ/kcal)	3499/836	648/155	3856 /922	676/162
	Fat (g)	36.3	6.7	43.0	7.6
	Sat. Fat (g)	12.6	2.3	15.5	2.7
	Carbohydrate (g)	89.4	16.5	89.4	15.7
	Sugars (g)	12.4	2.3	12.4	2.2
	Protein (g)	44.3	8.2	49.8	8.7
	Salt (g)	3.01	0.56	3.99	0.70

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.

#### Contact

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#### HelloFresh UK

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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 them 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.



#### Shape your Burgers

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

In a large bowl, combine the **ketchup**, **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*.



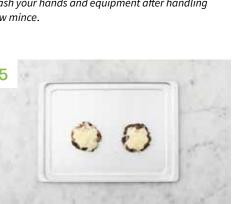
#### Make your Slaw

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**.



#### **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.



# Get Baking

Pop the **burgers** onto another baking tray and bake on the middle shelf of your oven 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.

#### **CUSTOM RECIPE**

If you've chosen to add **streaky bacon** to your meal, lay the **rashers** in a single layer alongside the **burgers** (use another tray if necessary). Bake for the same amount of time until the **bacon** is golden brown and crispy, 12-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



#### Serve

When everything's ready, top each **bun base** with a **cheesy burger** and the **bun lid**.

Serve with the  $\boldsymbol{wedges}$  and  $\boldsymbol{slaw}$  alongside.

#### Enjoy!

#### **CUSTOM RECIPE**

Top each **cheesy burger** with **2 crispy bacon rashers**, then sandwich shut with **the bun lid**.