



# Cheddar Cheeseburger with Wedges and Slaw

Family 40-45 Minutes

2



Potatoes



Garlic Clove



Panko Breadcrumbs



Beef Mince



Mature Cheddar  
Cheese



Coleslaw Mix



Mayonnaise



Glazed Burger  
Bun



Streaky Bacon

### Pantry Items

Oil, Salt, Pepper, Tomato Ketchup

### CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade 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, aluminium foil, garlic press, grater, bowl and kitchen scissors.

## Ingredients

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 8) 9)	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*	¼ tsp	½ tsp	½ tsp

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

## Nutrition

Typical Values	Custom Recipe			
	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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## 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.



## 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** (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.



## 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 **burger base** with a **cheesy burger** and the **bun lid**.

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

## Enjoy!

## CUSTOM RECIPE

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