



Cheese Burger with Wedges and Slaw

Customer Favourites 40 Minutes

36



Potatoes



Tomato Ketchup



Panko Breadcrumbs



Beef Mince



Cheddar Cheese



Spring Onion



Coleslaw Mix



Mayonnaise



Seeded Burger
Bun

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Mixing Bowl, Frying Pan with Lid, Grater, Bowl.

Ingredients

	2P	3P	4P
Potatoes	450g	700g	900g
Tomato Ketchup 10)	1 sachet	1½ sachets	2 sachets
Panko Breadcrumbs 13)	25g	35g	50g
Beef Mince	240g	360g	480g
Cheddar Cheese 7)	30g	45g	60g
Spring Onion	1	2	2
Coleslaw Mix	120g	180g	240g
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Seeded Burger Bun 8) 11) 13)	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	530g	100g
Energy (kJ/kcal)	3325 /795	628 /150
Fat (g)	34	6
Sat. Fat (g)	13	2
Carbohydrate (g)	77	15
Sugars (g)	12	2
Protein (g)	39	7
Salt (g)	2.02	0.38

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 10) Celery 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Cook the Wedges

Preheat your oven to 220C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel) and pop them on a baking tray. Drizzle with **oil** and season with **salt**. Toss together, then spread out in a single layer and roast on the top shelf of your oven until golden and cooked through, 25-30 mins. Turn halfway through cooking.



Finish the Prep

Meanwhile, grate the **cheese**. Trim the **spring onion** and thinly slice. Put the **coleslaw mix** and **spring onion** in a bowl with the **mayonnaise**. Season with **salt** and **pepper**, mix well to combine. Taste and season with more **salt** and **pepper** if needed.



Make the Burgers

Meanwhile, pop the **ketchup** and **panko breadcrumbs** into a mixing bowl, stir together until combined, then add the **beef mince**. Season with **salt** and **pepper**. Mix together with your hands until completely combined, then squeeze and shape into **burger patties** (one per person) about 2cm thick. **TIP:** Make the burgers flatter than you want as they will fatten up and shrink as you cook them. **IMPORTANT:** Remember to wash your hands and equipment after handling raw meat.



Finish Off

Once the **burgers** are cooked, distribute the grated **cheese** evenly over the tops of the **burgers**. Cover your pan with a lid or some foil, remove from the heat and leave to the side to melt the **cheese**, 5 mins. Meanwhile, halve the **burger buns** and put them on the middle shelf of your oven to warm for 3-4 mins.



Fry the Burgers

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **burgers** and lower the heat to medium. Cook until browned on the outside and cooked through, turning carefully once or twice. This should take 12-14 mins in total. **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle.



Garnish and Serve

Top each **bun** base with a **burger** and the **bun** top. Serve with the **wedges** and **slaw**.

Enjoy!