



Cheese Burger

with Wedges and Slaw

CLASSIC 40 Minutes • 2 of your 5 a day

N° 2



Potato



Beef Mince



Tomato Ketchup



Panko Breadcrumbs



Cheddar Cheese



Coleslaw Mix



Mayonnaise



Burger Bun

Before you start

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

Basic cooking tools you will need:

Baking Tray, Mixing Bowl, Frying Pan and Coarse Grater.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Beef Mince**	240g	360g	480g
Tomato Ketchup 10)**	1 sachet	1½ sachets	2 sachets
Panko Breadcrumbs 13)	25g	40g	50g
Cheddar Cheese 7)**	1 block	1½ blocks	2 blocks
Coleslaw Mix**	1 pack	1½ packs	2 packs
Mayonnaise 8) 9)**	2 sachets	3 sachets	4 sachets
Burger Bun 8) 11) 13)	2	3	4

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	565g	100g
Energy (kJ/kcal)	4088 /977	724 /173
Fat (g)	46	8
Sat. Fat (g)	13	2
Carbohydrate (g)	102	18
Sugars (g)	12	2
Protein (g)	40	7
Salt (g)	1.80	0.32

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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1. Cook the Wedges

Preheat your oven to 220°C. 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.



4. Finish the Prep

Meanwhile, grate the **cheddar**. Put the **coleslaw mix** 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.



2. Make the Burgers

Meanwhile, pop the **beef mince** into a mixing bowl with the **ketchup** and **panko breadcrumbs**. 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!



5. Finish Off

Once the **burgers** are cooked, distribute the **grated cheddar** 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.



3. 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.



6. Garnish and Serve

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

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.