



Cheesy Korean Inspired Beef Loaded Wedges with Pickled Slaw, Hoisin Drizzle and Black Sesame

Korean Kitchen 40-45 Minutes • Medium Spice

5



Potatoes



Rice Vinegar



Coleslaw Mix



Garlic Clove



Mature Cheddar
Cheese



Spring Onion



Beef Mince



Gochujang Paste



Hoisin Sauce



Black Sesame
Seeds

Pantry Items

Oil, Salt, Pepper, Sugar, 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

Baking tray, bowl, garlic press, grater and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Rice Vinegar	15ml	22ml	30ml
Coleslaw Mix**	120g	180g	240g
Garlic Clove**	2	3	4
Mature Cheddar Cheese** 7)	40g	60g	80g
Spring Onion**	1	2	2
Beef Mince**	240g	360g	480g
Gochujang Paste 11)	50g	75g	100g
Hoisin Sauce 11)	64g	96g	128g
Black Sesame Seeds 3)	5g	10g	10g
Pantry	2P	3P	4P
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	75ml	115ml	150ml
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	525g	100g
Energy (kJ/kcal)	3209 /767	611 /146
Fat (g)	39.3	7.5
Sat. Fat (g)	13.9	2.6
Carbohydrate (g)	68.3	13.0
Sugars (g)	24.9	4.7
Protein (g)	40.4	7.7
Salt (g)	4.14	0.79

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame 7) Milk 11) Soya

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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1



Get your Wedges On

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, 30-40 mins. Turn halfway through.

4



Fry the Beef

When the **wedges** have been cooking for 10 mins, heat a large frying pan on medium-high heat (no oil).

Once hot, add the **beef mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.

2



Get Pickling

Meanwhile, in a medium bowl, combine the **rice vinegar**, **sugar for the pickle** (see pantry for amount) and a pinch of **salt**.

Add the **coleslaw mix** to the bowl and toss in the **pickling liquid**. Set aside.

5



Sauce Things Up

Once the **mince** has browned, add the **garlic** to the pan and fry for 1 min.

Stir in the **gochujang paste**, **water for the sauce** (see pantry for amount) and **half the hoisin sauce**. Bring to a boil, then lower the heat and simmer until thickened, 5-6 mins.

Taste and season with **salt** and **pepper** if needed.

3



Prep the Rest

Peel and grate the **garlic** (or use a garlic press).

Grate the **cheese**.

Trim and thinly slice the **spring onion**.

6



Assemble and Serve

When everything's ready, share the **wedges** between your bowls.

Spoon over the **gochujang beef**, then top with the **cheese** and **pickled slaw**. Drizzle the **mayo** (see pantry for amount) and remaining **hoisin sauce** on top.

Sprinkle with the **sliced spring onion** and **black sesame seeds** to finish.

Enjoy!