



# Chipotle Beef Chilli in a Bun and Wedges

with Roasted Garlic Slaw

**Classic** 30-35 Minutes • Mild Spice • 2 of your 5 a day

8



Potatoes



Garlic Clove



Brioche Hot Dog Bun



Beef Mince



Chipotle Paste



Tomato Passata



Beef Stock Paste



Mayonnaise



Coleslaw Mix



Mature Cheddar Cheese

**Pantry Items**

Oil, Salt, Pepper, Sugar

**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, frying pan, kitchen scissors and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	3	5	6
Brioche Hot Dog Bun <b>7) 8) 11) 13)</b>	2	3	4
Beef Mince**	240g	360g	480g
Chipotle Paste	20g	30g	40g
Tomato Passata	1 carton	1½ cartons	2 cartons
Beef Stock Paste	10g	15g	20g
Mayonnaise <b>8) 9)</b>	32g	48g	64g
Coleslaw Mix**	120g	180g	240g
Mature Cheddar Cheese**	40g	60g	80g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	75ml	125ml	150ml

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

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	615g	100g	635g	100g
Energy (kJ/kcal)	3270 / 782	532 / 127	3618 / 864	570 / 136
Fat (g)	32.6	5.3	39.6	6.2
Sat. Fat (g)	13.6	2.2	18.0	2.8
Carbohydrate (g)	87.2	14.2	87.3	13.8
Sugars (g)	15.9	2.6	16.0	2.5
Protein (g)	40.0	6.5	45.1	7.1
Salt (g)	2.76	0.45	3.14	0.5

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

## Allergens

**7)** Milk **8) Egg 9)** Mustard **11)** Soya **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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## Roast 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.



## Simmer your Chili

Add the **grated garlic** and **chipotle paste** to the **beef**. Stir-fry for 30 secs.

Stir in the **passata**, **beef stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts).

Bring the **chilli** up to the boil, then reduce the heat slightly and simmer until thickened, 7-8 mins.



## Prep Time

Mewanwhile, pop **two thirds** of the **garlic cloves**, unpeeled, into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Roast the **parcel** on the baking tray of **wedges** until soft, 10-12 mins.

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

Slice the **buns** down through the middle (but not all the way through).



## Mix the Garlic Slaw

Once the **garlic** has roasted and cooled, cut the end with scissors, squeeze it out of the skin into a medium bowl. Mash with a fork.

Mix in the **mayo** and season with **salt** and **pepper**. Add the **coleslaw mix** to the bowl and mix to coat. Set your **slaw** aside.

Pop the **brioche buns** into the oven to warm through, 2-3 mins.

## CUSTOM RECIPE

If you've chosen to add **Cheddar** to your meal, grate it after mixing the **slaw**.



## Cook the Mince

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.



## Assemble and Serve

When everything's ready, spoon the **beef chilli** into the **buns** and place on your plates.

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

## Enjoy!

## CUSTOM RECIPE

Top your chipotle **beef chilli bun** with the **grated Cheddar**.