



Mexican Style Cheeseburger

with Loaded Chorizo Sweet Potato Fries, Chipotle Mayo and Salad

34

Street Food 30 Minutes • Mild Spice • 2 of your 5 a day



Sweet Potato



Mexican Style Spice Mix



Panko Breadcrumbs



Beef Mince



Chorizo



Baby Plum Tomatoes



Baby Gem Lettuce



Mature Cheddar Cheese



Seeded Burger Bun



Mayonnaise



Chipotle Paste



Dijon Mustard

Pantry Items

Water, Salt, Olive Oil, Sugar

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, bowl, frying pan and grater.

Ingredients

	2P	3P	4P
Sweet Potato**	2	3	4
Mexican Style Spice Mix	1 sachet	1 sachet	1 sachet
Panko Breadcrumbs	10g	25g	25g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Salt for the Burgers*	¼ tsp	½ tsp	½ tsp
Beef Mince**	360g	540g	720g
Chorizo**	60g	90g	120g
Baby Plum Tomatoes	125g	200g	250g
Baby Gem Lettuce**	1	1½	2
Mature Cheddar Cheese** 7)	90g	150g	180g
Seeded Burger Bun 8) 11) 13)	2	3	4
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Chipotle Paste	½ sachet	¾ sachet	1 sachet
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Dijon Mustard 9) 14)	10g	15g	20g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	723g	100g
Energy (kJ/kcal)	5397/1290	747/178
Fat (g)	67	9
Sat. Fat (g)	28	4
Carbohydrate (g)	103	14
Sugars (g)	24	3
Protein (g)	66	9
Salt (g)	4.87	0.67

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten 14) Sulphites

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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Bake the Fries

Preheat your oven to 200°C. Cut the **sweet potatoes** lengthways into 1cm slices, then cut into 1cm wide fries (no need to peel). Pop the **sweet potato fries** 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, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Prep the Rest

Halve the **baby plum tomatoes**. Trim the **baby gem** then separate the leaves. Grate the **Cheddar**. Halve the **burger buns**. In a small bowl, combine the **mayonnaise** and **half** the **chipotle paste**, then set aside. In another large bowl, whisk together the **olive oil for the dressing**, **sugar for the dressing** (see ingredients for both amounts) and the **Dijon mustard**. Season to taste with **salt** and **pepper**, then set aside.



Make the Burgers

Meanwhile, put the **Mexican style spice mix**, **breadcrumbs**, **water for the breadcrumbs** and **salt for the burgers** (see ingredients for both amounts) into a large bowl, then mix to combine. Add the **beef mince**, season with **pepper** and mix together with your hands. Roll the **mince** into even-sized balls, then shape into 2cm thick **burgers** (1 per person). **IMPORTANT: Wash your hands and equipment after handling raw mince.**



Get Cheesy

About 4-5 mins before the **burgers** and **fries** are ready, carefully place **half** the **cheese** on top of the **burgers**. Sprinkle the **chorizo** and remaining **cheese** over the **fries** and return both trays to the oven to allow the **cheese** to melt, 4-5 mins. Pop the **burger buns** into the oven to warm, 2-3 mins.



Chorizo Time

Pop the **burgers** onto a lightly oiled baking tray and bake on the middle shelf of your oven until cooked through, 18-20 mins. **IMPORTANT: The burgers are cooked when no longer pink in the middle.** While they bake, heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **chorizo** and fry until it starts to brown, 3-4 mins, then transfer to a small bowl and set aside.



Finish and Serve

When everything is ready, add the **baby gem** and **tomatoes** to the **dressing** bowl, then toss together. Spoon the **chipotle mayo** onto each **bun base**, then top with a **cheesy burger** and close with the **bun lid**. Serve the **burgers** with the **loaded fries** and **salad** alongside.

Enjoy!