

# Mexican Style Cheeseburger

with Loaded Chorizo Sweet Potato Fries, Chipotle Mayo and Salad

**Street Food** 30-40 Minutes • Mild Spice • 2 of your 5 a day



-  Sweet Potato
-  Mexican Style Spice Mix
-  Panko Breadcrumbs
-  Beef Mince
-  Chorizo
-  Baby Plum Tomatoes
-  Mature Cheddar Cheese
-  Seeded Burger Bun
-  Mayonnaise
-  Chipotle Paste
-  Rocket

## 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 and frying pan.

## 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	190g	250g
Mature Cheddar Cheese** 7)	90g	150g	180g
Seeded Burger Bun 8) 11) 13)	2	3	4
Mayonnaise 8) 9)	1 sachet	1½ sachets	2 sachets
Chipotle Paste	½ sachet	¾ sachet	1 sachet
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Rocket**	20g	40g	40g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	716g	100g
Energy (kJ/kcal)	5352/1279	780/187
Fat (g)	69.2	10.1
Sat. Fat (g)	27.9	4.1
Carbohydrate (g)	98.6	14.4
Sugars (g)	23.6	3.4
Protein (g)	64.6	9.4
Salt (g)	4.90	0.72

Nutrition for uncooked ingredients based on 2 person recipe.

## 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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## 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 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**. Grate the **Cheddar**. Halve the **burger buns**.

In a small bowl, combine the **mayonnaise** and **half the chipotle paste**, then set the **chipotle mayo** aside.

Put the **olive oil for the dressing** (see ingredients for amount) in another large bowl, season to taste with **salt** and **pepper**. Add the **tomatoes**, mix together, 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, remove both trays from the oven and carefully place **half the cheese** on top of the **burgers**. Sprinkle the **chorizo** and remaining **cheese** over the **fries**.

Return both trays to the oven to allow the **cheese** to melt, 4-5 mins.

Pop the **burger buns** onto a baking tray and into the oven to warm through, 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 **rocket** to the **tomatoes**, 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!