

The Tex-Mex

Chipotle Spiced Cheeseburger, Chips, Guacamole, Charred Corn Salad

Craft Burger 40-45 Minutes • Mild Spice • 3 of your 5 a day



Lime



Garlic Clove



Potatoes



Chipotle Paste



Panko Breadcrumbs



Beef Mince



Avocado



Sweetcorn



Baby Plum Tomatoes



Mature Cheddar Cheese



Burger Bun



Rocket

Before you start

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

Cooking tools

Garlic press, baking tray, bowl, sieve, frying pan and grater.

Ingredients

Ingredients	2P	3P	4P
Lime**	1	1	1
Garlic Clove**	2	3	4
Potatoes	450g	700g	900g
Chipotle Paste	20g	30g	40g
Panko Breadcrumbs 13	10g	25g	25g
Beef Mince**	360g	480g	720g
Avocado	1	2	2
Sweetcorn	150g	200g	300g
Baby Plum Tomatoes	125g	190g	250g
Mature Cheddar Cheese** 7	40g	60g	90g
Burger Bun 13	2	3	4
Rocket**	20g	40g	40g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	½ tsp	¾ tsp	1 tsp
Water for the Breadcrumbs*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	769g	100g
Energy (kJ/kcal)	4594 /1098	597 /143
Fat (g)	55.8	7.3
Sat. Fat (g)	20.8	2.7
Carbohydrate (g)	94.9	12.3
Sugars (g)	15.4	2.0
Protein (g)	60.1	7.8
Salt (g)	3.73	0.49

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

Allergens

7) Milk **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

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!



Chop the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.
Halve the **lime**. Peel and grate the **garlic** (or use a garlic press).

Cut the **potatoes** lengthways into 1cm slices, then cut into 1cm wide chips (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, bake on the top shelf until golden, 30-35 mins. Turn halfway through.



Guac and Roll

Squeeze some **lime juice** into the **avocado**, then season with **salt** and **pepper**. Taste and add more **salt**, **pepper** and **lime juice** if needed, then set your **guacamole** aside.

Drain the **sweetcorn** in a sieve. Heat a large frying pan on high heat (no oil).

Once hot, add the **sweetcorn** and cook until charred, 5-6 mins. Adjust the heat if necessary. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour.

Once charred, transfer the **corn** to a large bowl.



Make your Burgers

Meanwhile, in a large bowl, combine the **chipotle paste**, **garlic**, **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts).

Add the **beef mince**, season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 2cm thick **burgers**, 1 per person. **TIP:** The burgers will shrink a little when cooking. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



Finishing Touches

Halve the **tomatoes** and add them to the bowl of **corn**. Drizzle over some **oil**, squeeze in some **lime juice**, then season with **salt** and **pepper**. Mix well.

Grate the **cheese**. Halve the **burger buns**.

Once the **burgers** are cooked, carefully place the **cheese** on top of them and pop back into the oven until the **cheese** has melted, 2-3 mins.

At the same time, pop the **burger buns** into the oven to warm through.



Time to Bake

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.

Meanwhile, halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out into a bowl and mash with a fork.



Stack up and Serve

When everything's ready, mix **half** the **rocket** through the **charred corn salad**.

Transfer the **buns** to your plates and spread the **guacamole** over the **bases**. Lay the **cheesy burgers** on top, then add some of the remaining **rocket**. Finish with the **bun lids**.

Serve your **craft burgers** with the **chips** and **charred corn salad** alongside.

Enjoy!