



Cheesy Korean Inspired Beef Loaded Wedges with Pickled Slaw and Bulgogi

Make Kid Friendly 35-40 Minutes • Mild Spice

2



Potatoes



Rice Vinegar



Coleslaw Mix



Garlic Clove



Mature Cheddar Cheese



British Beef Mince



Gochujang Paste



Bulgogi Sauce

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. Ingredients in red are hot!

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
British Beef Mince**	240g	360g	480g
Gochujang Paste 11)	30g	50g	60g
Bulgogi Sauce 11)	75g	100g	150g
Pantry	2P	3P	4P
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	50ml	75ml	100ml
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	533g	100g
Energy (kJ/kcal)	3161/756	593/142
Fat (g)	38.6	7.2
Sat. Fat (g)	13.7	2.6
Carbohydrate (g)	67.9	12.7
Sugars (g)	22.4	4.2
Protein (g)	38.3	7.2
Salt (g)	2.57	0.48

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

Allergens

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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



Bring on 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, 30-40 mins. Turn halfway through.



Fry the Beef

When the **wedges** have been cooking for 15 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 **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.



Get Pickling

While the **wedges** cook, 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 to pickle.

Making this kid friendly? Set aside some slaw without pickling it.



Grate and Slice

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

Grate the **cheese**.

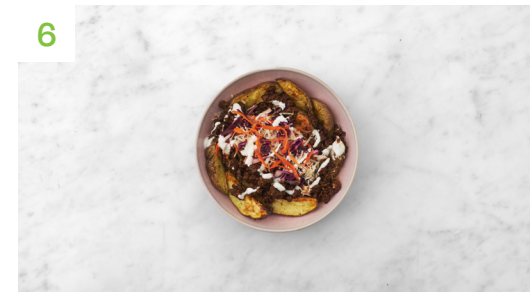


Sauce Things Up

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

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

Taste and season with **salt** and **pepper** if needed. Add a splash of **water** if a little thick.



Assemble and Serve

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

Spoon over the **gochujang beef**, then top with the **pickled slaw** and **cheese**.

Drizzle over the **mayo** (see pantry for amount).

Enjoy!