



Cheddar Cheeseburger with Wedges and Spring Onion Slaw

Classic 40 Minutes

2



Potatoes



Panko Breadcrumbs



Beef Mince



Mature Cheddar Cheese



Spring Onion



Coleslaw Mix



Mayonnaise



Seeded Burger Bun

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
Potatoes**	450g	700g	900g
Tomato Ketchup*	1 tbsp	1½ tbsp	2 tbsp
Panko			
Breadcrumbs 13	25g	35g	50g
Beef Mince**	240g	360g	480g
Egg*	1	1	2
Mature Cheddar Cheese** 7	30g	45g	60g
Spring Onion**	1	2	2
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8 9	2 sachets	3 sachets	4 sachets
Seeded Burger Bun 8 11 13	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	579g	100g
Energy (kJ/kcal)	3721 /889	643 /154
Fat (g)	39	7
Sat. Fat (g)	14	2
Carbohydrate (g)	94	16
Sugars (g)	12	2
Protein (g)	44	8
Salt (g)	1.80	0.31

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) 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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The Fresh Farm

60 Worship St, London EC2A 2EZ

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Cook the Wedges

Preheat your oven to 220°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** 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.



Finish the Prep

While the **burgers** cook, grate the **cheese**. Trim and thinly slice the **spring onion**. Pop the **coleslaw mix**, **spring onion** and **mayonnaise** into a large bowl. Season with **salt** and **pepper**, then mix well to combine. Taste and season again if needed.



Make the Burgers

Meanwhile, put the **ketchup** (see ingredients for amount) and **breadcrumbs** into a large bowl, then mix to combine. Add the **beef mince** and **egg** (see ingredients for amount). Season with **salt** and **pepper** then 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 meat.** **TIP: The burgers will shrink a little during cooking.**



Add the Cheese

When the **burgers** are cooked, remove the pan from the heat and carefully place the **cheese** on top of the **burgers**. Cover with a lid (or foil) then set aside, off the heat, for 3-4 mins for the **cheese** to melt. Meanwhile, pop the **burger buns** on a baking tray and place on the middle shelf of your oven. Warm for 2-3 mins.



Fry the Burgers

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total. Carefully turn them every 3-4 mins and lower the heat if needed. **IMPORTANT: The burgers are cooked when no longer pink in the middle.**



Finish and Serve

When everything is ready, top each **bun base** with a **burger** and the **bun lid**. Serve with the **wedges** and **slaw** alongside.

Enjoy!