



Cheddar Cheeseburger with Wedges and Spring Onion Slaw

Classic 40-45 Minutes

2



Potatoes



Panko Breadcrumbs



Beef Mince



Mature Cheddar
Cheese



Spring Onion



Coleslaw Mix



Glazed Burger
Bun

Pantry Items

Tomato Ketchup, Mayonnaise

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, lid and grater.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp
Panko Breadcrumbs 13	25g	35g	50g
Beef Mince**	240g	360g	480g
Mature Cheddar Cheese** 7	30g	45g	60g
Spring Onion**	1	2	2
Coleslaw Mix**	120g	180g	240g
Mayonnaise*	4 tbsp	6 tbsp	8 tbsp
Glazed Burger Bun 13	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	547g	100g
Energy (kJ/kcal)	3924 / 938	717 / 171
Fat (g)	47	9
Sat. Fat (g)	13	2
Carbohydrate (g)	88	16
Sugars (g)	14	3
Protein (g)	41	7
Salt (g)	1.90	0.35

Nutrition for uncooked ingredients based on 2 person recipe.

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

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1



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.

2



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**. 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.

3



Fry Time

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.

4



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** (see ingredients for amount) into a large bowl. Season with **salt** and **pepper**, then mix well to combine. Taste and season again if needed.

5



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, halve the **burger buns**. Pop onto a baking tray and into the oven to warm through, 2-3 mins.

6



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!