



# Cheese Burger with Wedges and Slaw

Customer Favourites 40 Minutes • 2 of your 5 a day

28



Potato



Tomato Ketchup



Panko Breadcrumbs



Beef Mince



Cheddar Cheese



Coleslaw Mix



Mayonnaise



Burger Bun

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Baking Tray, Mixing Bowl, Frying Pan (with a Lid) and Coarse Grater.

## Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Tomato Ketchup 10)	1 sachet	1½ sachets	2 sachets
Panko Breadcrumbs 13)	25g	40g	50g
Beef Mince**	240g	360g	480g
Cheddar Cheese 7)**	30g	45g	60g
Coleslaw Mix**	1 pack	1½ packs	2 packs
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Burger Bun 8) 11) 13)	2	3	4

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	565g	100g
Energy (kJ/kcal)	3655 /874	647 /155
Fat (g)	34	6
Sat. Fat (g)	13	2
Carbohydrate (g)	103	18
Sugars (g)	12	2
Protein (g)	40	7
Salt (g)	2.06	0.36

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 9) Mustard 10) Celery 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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Packed in the UK

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## Cook the Wedges

Preheat your oven to 220°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!) and pop them on a baking tray. Drizzle with **oil** and season with **salt**. Toss together, then spread out in a single layer and roast on the top shelf of your oven until golden and cooked through, 25-30 mins. Turn halfway through cooking.



## Make the Burgers

Meanwhile, pop the **ketchup** and **panko breadcrumbs** into a mixing bowl, stir together until combined, then add the **beef mince**. Season with **salt** and **pepper**. Mix together with your hands until completely combined, then squeeze and shape into **burger patties** (one per person) about 2cm thick. **TIP:** Make the burgers flatter than you want as they will fatten up and shrink as you cook them. **IMPORTANT:** Remember to wash your hands and equipment after handling raw meat!



## Fry the Burgers

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **burgers** and lower the heat to medium. Cook until browned on the outside and cooked through, turning carefully once or twice. This should take 12-14 mins in total. **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle.



## Finish the Prep

Meanwhile, grate the **Cheddar**. Put the **coleslaw** mix in a bowl with the **mayonnaise**. Season with **salt** and **pepper**, mix well to combine. Taste and season with more **salt** and **pepper** if needed.



## Finish Off

Once the burgers are cooked, distribute the **grated Cheddar** evenly over the tops of the **burgers**. Cover your pan with a lid or some foil, remove from the heat and leave to the side to melt the **cheese**, 5 mins. Meanwhile, halve the **burger buns** and put them on the middle shelf of your oven to warm for 3-4 mins.



## Garnish and Serve

Top each bun base with a **burger** and the **bun top**. Serve with the **wedges** and **slaw**.

Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.