



Cheese Burger with Wedges and Slaw

Classic 40 Minutes • 2 of your 5 a day

2



Potatoes



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, Spoon, Frying Pan, Grater, Plate.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
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	120g	180g	240g
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)	3627 /867	643 /154
Fat (g)	34	6
Sat. Fat (g)	13	2
Carbohydrate (g)	103	18
Sugars (g)	14	2
Protein (g)	40	7
Salt (g)	2.04	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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe


You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



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 top. 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 add **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.