

Cheesy Mexican Spiced Naked Burger

with Wedges, Baby Gem Salad and Shallot Relish

Calorie Smart 45 Minutes • Little Spice • 1 of your 5 a day









Potatoes







Echalion Shallot



Baby Plum Tomatoes





Baby Gem Lettuce







Garlic Clove

Monterey Jack Cheese

Mexican Style Spice Mix









Red Pepper Chilli Jam



Apple Cider Vinegar

Before you start
Our fruit and veggies need a little wash before you

Cooking tools, you will need:

Baking Tray, Garlic Press, Grater, Bowl and Saucepan. **Inaredients**

9				
	2P	3P	4P	
Potatoes**	450g	700g	900g	
Coriander**	1 bunch	1 bunch	1 bunch	
Echalion Shallot**	1	1	2	
Baby Plum Tomatoes	125g	190g	250g	
Baby Gem Lettuce**	1	1½	2	
Garlic Clove**	1	1	2	
Monterey Jack Cheese** 7)	30g	45g	60g	
Mexican Style Spice Mix	1 pot	1 pot	1 pot	
Panko Breadcrumbs 13)	10g	20g	25g	
Water*	2 tbsp	3 tbsp	4 tbsp	
Beef Mince**	240g	360g	480g	
Red Pepper Chilli Jam	25g	37g	50g	
Apple Cider Vinegar 14)	1 sachet	1 sachet	2 sachets	
Olive Oil*	1 tbsp	1 tbsp	2 tbsp	

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	533g	100g
Energy (kJ/kcal)	2522 /603	473 /113
Fat (g)	27	5
Sat. Fat (g)	12	2
Carbohydrate (g)	55	10
Sugars (g)	12	2
Protein (g)	35	7
Salt (g)	0.77	0.14

Nutrition for uncooked ingredients based on 2 person recipe. SmartPoints® values based on low-cal cooking spray oil.

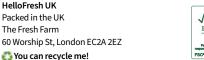
Allergens

7) Milk 13) Gluten 14) Sulphites

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.







Make the Wedges

Preheat your oven to 200°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.



Get Prepped

Meanwhile, finely chop the coriander (stalks and all). Halve, peel and thinly slice the **shallot**. Halve the **baby plum tomatoes**. Trim the root from the baby gem lettuce then separate the leaves. Keep 2 large leaves per person, then thinly slice the rest widthways. Peel and grate the garlic (or use a garlic press). Grate the cheese.



Make the Burgers

Put the Mexican style spice mix, breadcrumbs and water (see ingredients for amount) into a large bowl, then mix to combine. Add the beef mince, coriander and garlic. Season with salt and pepper then mix together with your hands. Roll the mince into even-sized balls, then flatten to make burger patties 1cm thick (1 per person). IMPORTANT: Wash your hands and equipment after handling raw mince.



Bake the Burgers

Pop the **burgers** onto a lightly oiled baking tray and bake on the middle shelf of your oven until cooked through, 18-20 mins. IMPORTANT: The burgers are cooked when they are no longer pink in the middle. TIP: The burgers will shrink a little during cooking. Meanwhile, heat a drizzle of oil in a small saucepan on medium heat. Add the **shallot** and cook until softened, 5-6 mins. Stir occasionally. Transfer to a small bowl and stir in the red pepper chilli jam to make the relish.



Prep the Sides

When the **burgers** are cooked, remove from the oven. Carefully place the **cheese** on top of the burgers. Cover loosely with foil then set aside for 3-4 mins for the **cheese** to melt. **IMPORTANT**: The burgers are cooked when no longer pink in the middle. In another bowl, add the cider vinegar and olive oil (see ingredients for amount). Season, then add the sliced lettuce and baby plum tomatoes. Toss to coat.



Finish and Serve

When everything is ready, stack 2 of the whole baby gem leaves onto each serving plate. Pop the **cheesy burger** on top of the **leaves**, then top with the shallot relish. Serve with the wedges and baby gem salad on the side.

Enjoy!



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.







