



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

25



Potatoes



Coriander



Echalion Shallot



Baby Plum Tomatoes



Baby Gem Lettuce



Garlic Clove



Monterey Jack Cheese



Mexican Style Spice Mix



Panko Breadcrumbs



Beef Mince



Red Pepper Chilli Jam



Apple Cider Vinegar

Before you start

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

Cooking tools, you will need:

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

Ingredients

	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.

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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.



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.



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**.



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.



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.



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!

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.

