



Cheesy Naked Mexican Style Burger

with Shallot Relish, Baby Gem Salad and Wedges

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



Potatoes



Coriander



Echalion Shallot



Baby Plum Tomatoes



Baby Gem Lettuce



Monterey Jack Cheese



Garlic Clove



Mexican Style Spice



Panko Breadcrumbs



Beef Mince



Red Pepper & Chilli Jelly



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, Grater, Garlic Press, Bowl, Frying Pan 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
Monterey Jack Cheese 7)**	30g	45g	60g
Garlic Clove	1	1	2
Mexican Style Spice	1 sachet	1 sachet	2 sachets
Panko Breadcrumbs 13)	10g	20g	25g
Water for the Breadcrumbs*	2tbsp	3tbsp	4tbsp
Beef Mince**	240g	360g	480g
Red Pepper & Chilli Jelly	25g	37g	50g
Olive Oil for the Dressing*	1tbsp	1tbsp	2tbsp
Apple Cider Vinegar 14)	1 sachet	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	533g	100g
Energy (kJ/kcal)	2505/599	470/112
Fat (g)	28	5
Sat. Fat (g)	12	2
Carbohydrate (g)	54	10
Sugars (g)	10	2
Protein (g)	35	7
Salt (g)	0.77	0.14

Nutrition for uncooked ingredients based on 2 person recipe.

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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Wedge It

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** onto a large, low-sided, wide baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through. **TIP:** Use two baking trays if necessary, you want the wedges nicely spread out.



Fry It Up

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **burgers** and fry until browned and cooked through, 12-14 mins in total. Carefully turn them every 3-4 mins and lower the heat if they are burning. **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. Then transfer to a small bowl and stir in the **red pepper** and **chilli** jelly. This is your 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 whole per person, then thinly slice the rest widthways. Grate the **cheese**. Peel and grate the **garlic** (or use a garlic press).



Get Cheesy

When the **burgers** are cooked, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**. Cover with a lid (or wrap loosely in foil) then set aside, off the heat, for 3-4 mins for the **cheese** to melt. **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle. Meanwhile, add the **olive oil** (see ingredients for amount) and **apple cider vinegar** to a bowl. Season with **salt** and **pepper** and mix. Then add the **sliced baby gem lettuce** and **baby plum tomatoes**, toss to coat.



Make the Burgers

Pop the **Mexican spice** into a large bowl. Add the **breadcrumbs** and **water** (see ingredients for amount). Season with **salt** and **pepper**, then add the **beef mince**, **coriander** and **garlic**. Mix well with your hands until fully combined. Roll the **mince** into equal-sized balls (1 per person), then flatten to make **burger patties** 1cm thick. **IMPORTANT:** Wash your hands and equipment after handling raw meat.



Finish and Serve

When everything is ready, lay 2 of the whole **baby gem leaves** onto each serving plate, one on top of the other. Pop the **cheesy, naked Mexican burger** on top of the **leaves**, then top with the **shallot relish**. Serve with the **potato 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.