



Cheese Burger Tacos

with Wedges and Slaw

CLASSIC 25 Minutes

N° 21



Potatoes



Coleslaw Mix



Mayonnaise



Beef Mince



Ketchup



Soft Shell Tacos



Cheddar Cheese

Before you start

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

Basic cooking tools you will need:

Large Baking Tray, Medium Bowl, Large Frying Pan, Measuring Jug and Coarse Grater.

Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Coleslaw Mix**	1 pack	1½ packs	2 packs
Mayonnaise 8) 9 **	2 sachets	3 sachets	4 sachets
Beef Mince**	240g	360g	480g
Ketchup 10)	1 sachet	1½ sachets	2 sachets
Water for the Beef*	50ml	75ml	100ml
Soft Shell Tacos 13)	6	9	12
Cheddar Cheese 7)**	2 blocks	3 blocks	4 blocks

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	586g	100g
Energy (kJ/kcal)	4460 /1066	761 /182
Fat (g)	53	9
Sat. Fat (g)	18	3
Carbohydrate (g)	102	18
Sugars (g)	10	2
Protein (g)	44	8
Salt (g)	2.66	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8)** Egg **9)** Mustard **10)** Celery **13)** Gluten

Wash your hands before and after handling ingredients.
Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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1. Bake the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking.



4. Season to Taste

Add the **water** (see ingredients for amount), stir together and simmer until the **moisture** has evaporated and the **ketchup** and **mince** are nicely combined. Taste and add **salt** and **pepper** if you feel it needs it. **TIP: Do any washing up whilst the wedges cook.** Remove from the heat.



2. Make the Slaw

Put the **slaw mix** into a medium bowl and mix in **half the mayonnaise**. Season with **salt** and **pepper**. Mix again and set aside.



5. Warm the Tacos

When the **wedges** are cooked, warm the **tacos** (3 each) in the oven for 2 mins. Grate the **cheese** and reheat the **beef** if necessary.



3. Cook the Beef

Heat a splash of **oil** in a large frying pan on medium-high heat. Once hot, add the **beef mince**, breaking it up with a wooden spoon, and fry, stirring occasionally, until browned, 4-5. Pour in the **ketchup** and stir to coat the **beef**. **IMPORTANT: The beef is cooked when it is no longer pink in the middle.**



6. Serve

Spread the remaining **mayo** on the **tacos**, share these between your plates. Then top with the **beef mince** and sprinkle the **cheese** over your **tacos**. Serve the **wedges** and the **slaw** on the side.

Enjoy!