



Cheesy Mexican Spiced Burger

with chilli flake potato wedges

30-35 mins • Eat me first

2



Beef Mince



Brioche Buns



Onion



Breadcrumbs



Garlic



Mexican Style Spice Mix



Sweet Chilli Sauce



Potatoes



Grated Cheese



Dried Chilli Flakes



Ketchup

Pantry Items: Salt, Oil, Pepper, Water



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Before you start

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

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, grater

Ingredients

	2P	4P
Beef Mince	250 g	500 g
Brioche Buns	2 units	4 units
Onion	1 unit	2 units
Breadcrumbs	1 pack	1 pack
Garlic	1 unit	2 units
Mexican Style Spice Mix	2 sachets	4 sachets
Sweet Chilli Sauce	2 sachets	4 sachets
Potatoes	3 units	6 units
Grated Cheese	50 g	100 g
Dried Chilli Flakes	1 sachet	2 sachets
Ketchup	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	595 g	100 g
Energy (kJ/kcal)	4196.6 kJ/ 1003 kcal	705.3 kJ/ 168.6 kcal
Fat (g)	40 g	6.7 g
Sat. Fat (g)	16.7 g	2.8 g
Carbohydrate (g)	116.7 g	19.6 g
Sugars (g)	20 g	3.4 g
Protein (g)	45.2 g	7.6 g
Salt (g)	3.7 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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

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Make the Wedges

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm wedges (no need to peel).
- Pop them onto a large (lined) baking tray.
- Toss with **chilli flakes** (use less if you don't like spice), **salt**, **pepper** and a drizzle of **oil**. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Bake the Burgers

- Pop the burgers onto a separate lined baking tray.
- Bake on the middle shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.
- Once cooked, carefully place **cheese** on top of each burger and return to the oven to bake until the **cheese** is melted, another 3-5 mins.

TIP: The burgers will shrink a little during cooking.



Get Prepped

- Peel and slice the **onion** into thin rings.
- Peel and grate the **garlic** (or use a garlic press).

TIP: The thinner you slice the onion the less bite it will have.



Warm the Buns

- While the **cheese** melts, separate the **brioche buns**.
- Pop into the oven to warm through, 2-3 mins

TIP: Keep an eye on them so they don't burn!



Shape the Burgers

- Add the **Mexican spice mix**, **breadcrumbs**, ½ tsp **salt** and 2 tbsp **water** (double both for 4p) to a large bowl, then mix to combine.
- Add the **beef mince** and **garlic**.
- Season with **pepper** then mix together by hand.
- Roll the **mince** mixture into evenly-sized balls, then flatten to make 1cm thick burger patties (one per person). **IMPORTANT:** Wash hands and equipment after handling raw mince.



Assemble and Serve

- To assemble the burgers, drizzle a little **sweet chilli sauce** onto each base **bun**.
- Top with the cheesy **beef** burger, **ketchup** and sliced **onion**.
- Sandwich closed with the top **bun**.
- Serve the spicy **potato** wedges alongside.

Enjoy!