



Cheesy Mexican Spiced Burger

with chilli flake potato wedges

Family 30-35 mins • Eat me first

5



Brioche Buns



Beef Mince



Breadcrumbs



Garlic



Mexican Style Spice Mix



Onion



Sweet Chilli Sauce



Potatoes



Grated Cheese



Dried Chilli Flakes

Pantry Items: Salt, Oil, Pepper, Water

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
Brioche Buns	2 units	4 units
Beef Mince	250 g	500 g
Breadcrumbs	1 pack	1 pack
Garlic	1 unit	2 units
Mexican Style Spice Mix	2 sachets	4 sachets
Onion	1 unit	2 units
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

Nutrition

	Per serving	Per 100g
for uncooked ingredients	607 g	100 g
Energy (kJ/kcal)	4184 kJ/ 1000 kcal	689.3 kJ/ 164.7 kcal
Fat (g)	39.9 g	6.6 g
Sat. Fat (g)	16.7 g	2.8 g
Carbohydrate (g)	116.5 g	19.2 g
Sugars (g)	18.3 g	3 g
Protein (g)	44.8 g	7.4 g
Salt (g)	3.5 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.

Contact

Thumbs up or thumbs down?
Head online or use the app to rate this recipe.



You can recycle me!



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.
- Drizzle with **oil**. Season with **chilli flakes** (use less if you don't like spice), **salt** and **pepper** then toss to coat. 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 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.
- Carefully place **cheese** on top of each burger and bake until the **cheese** is melted, another 3-5 mins.

TIP: The burgers will shrink a little during cooking.



Get Prepped

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



Form 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** to the bowl.
- Season with **pepper** then mix together with your hands.
- Roll the **mince** mixture into evenly-sized balls, then flatten to make 1cm thick burger patties (1 per person). **IMPORTANT:** Wash hands and equipment after handling raw mince.



Warm the Buns

- While the **cheese** melts, separate the **brioche buns**.
- Pop into the oven to warm through, 1-2 mins.

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



Assemble and Serve

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

Enjoy!