

# Sloppy Joe Style Loaded Fries

with cabbage slaw and pickled chilli

Street Food 35 – 40 mins • Spicy

22



Beef Mince



Chorizo



Chipotle Paste



Grated Cheese



Creme Fraiche



Chilli



Apple Cider Vinegar



Potatoes



Aioli



Cabbage



Tomato Paste



Central American Style  
Spice Mix

Pantry Items: Sugar, Salt, Pepper, Oil, 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, oven dish

## Ingredients

	2P	4P
Beef Mince	240 g	480 g
Chorizo	100 g	200 g
Chipotle Paste	2 sachets	4 sachets
Grated Cheese	50 g	100 g
Creme Fraiche	110 g	220 g
Chilli	1 unit	2 units
Apple Cider Vinegar	1 sachet	2 sachets
Potatoes	600 g	1200 g
Aioli	1 sachet	2 sachets
Cabbage	1 unit	2 units
Tomato Paste	1 tin	2 tins
Central American Style Spice Mix	2 sachets	4 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	804 g	100 g
Energy (kJ/kcal)	4949.7 kJ/ 1183 kcal	615.6 kJ/ 147.1 kcal
Fat (g)	72.1 g	9 g
Sat. Fat (g)	29.2 g	3.6 g
Carbohydrate (g)	84.4 g	10.5 g
Sugars (g)	21.7 g	2.7 g
Protein (g)	54.4 g	6.8 g
Salt (g)	4.4 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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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## Cook the Chips

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season well 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 the tray halfway through.

**TIP:** Use two baking trays if necessary.



## Add Some Spice

- Add the **Central American spice** to the **beef** and fry for a further 30 secs.
- Pop in the **tomato paste** and ½ tsp **sugar** (double for 4p).
- Cook for 2-3 mins more. Season to taste with **salt** and **pepper**.

**TIP:** Add a splash of water if you feel the mince is too dry.



## Get Prepped

- Halve the **cabbage**, cut out and discard the tough core, then thinly slice.
- Add the **cabbage** and **aioli** to a bowl and mix well to combine. Season to taste with **salt** and **pepper**.
- Thinly slice the **chilli** widthways (keeping the seeds and core intact).
- In a small bowl, mix the **chilli** with **apple cider vinegar** and ½ tsp **sugar** (double for 4p).



## Load the Fries

- Once the chips are ready, pop them into an oven dish.
- Top with the **beef** then sprinkle over the **cheese** and **chorizo**.
- Cook on the top shelf of the oven until the **cheese** is melted, 10-15 mins.



## Brown the Mince

- When the **potatoes** have 10 mins of cooking time left, place a pan over medium-high heat (without oil).
- Once the pan is hot, fry the **beef mince** until browned, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Use a spoon to break up the **mince** as it cooks. Season with **salt** and **pepper**.



## Finish and Serve

- When everything is ready, drizzle the loaded fries with **chipotle paste** and **creme fraiche**.
- Drain the pickled **chilli** (use less if you don't like spice) and scatter on top of the loaded fries.
- Serve the **cabbage** slaw alongside.

Enjoy!