



# Cheesy Mexican Spiced Burger

with chilli flake potatoes

30 – 35 mins

1



Irish Beef Mince



Brioche Buns



Onion



Breadcrumbs



Garlic



Mexican Style Spice Mix



Sweet Chilli Sauce



Grated Cheese



Dried Chilli Flakes



Ketchup



Baby Potatoes

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.

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

## Cooking tools you will need

Baking sheet with baking paper, grater

## Ingredients

	2P	4P
Irish Beef Mince	240 g	480 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	1 sachet	2 sachets
Grated Cheese	50 g	100 g
Dried Chilli Flakes	1 sachet	2 sachets
Ketchup	2 sachets	4 sachets
Baby Potatoes	500 g	1000 g

## Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	648.6 kJ/ 155 kcal
Fat (g)	5.6 g
Sat. Fat (g)	2.6 g
Carbohydrate (g)	18.9 g
Sugars (g)	4.1 g
Protein (g)	7.6 g
Salt (g)	0.6 g

See site or app for detailed nutritional info.


## Allergens

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

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## Cook the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks.
- 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 the tray halfway through.

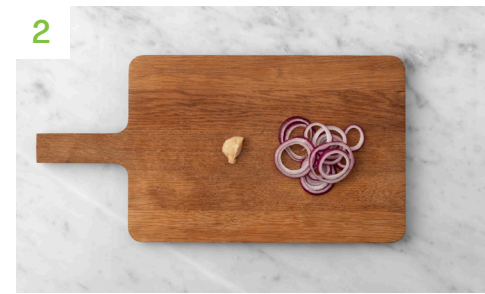
**TIP:** Use two baking trays if necessary.



## 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 **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**, **breadcrumbs**, ½ tsp **salt** (per 2P) and 2 tbsp **water** (per 2P) 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 **sweet chilli sauce** over each base **bun**.
- Top with the cheesy **beef burger**, **ketchup** and sliced **onion**.
- Sandwich closed with the top **bun**.
- Serve the spicy **potatoes** alongside.

Enjoy !