

Cheeseburger Beef Meatball Tacos

with Cos Salad & Burger Sauce

KID'S KITCHEN

NEW

KID FRIENDLY

Grab your meal kit with this number

42



Carrot



Apple



Cos Lettuce



Beef Mince



Fine Breadcrumbs



All-American Spice Blend



Shredded Cheddar Cheese



Mini Flour Tortillas



Burger Sauce



Beef Mince



Shredded Cheddar Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! Cheeseburgers and tacos, they've got to be two of our favourite meals. Why not throw them together? Beef meatballs, burger sauce and crunchy cos come together in a soft, warm tortilla for a flavour combo you never knew you needed... until now!

Pantry items

Olive Oil, Egg, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
apple	1	2
cos lettuce	½ head	1 head
beef mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
All-American spice blend	1 medium sachet	1 large sachet
egg*	1	2
shredded Cheddar cheese	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
burger sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3748kJ (896Cal)	780kJ (186Cal)
Protein (g)	47.5g	9.9g
Fat, total (g)	47.3g	9.8g
- saturated (g)	18.3g	3.8g
Carbohydrate (g)	69g	14.4g
- sugars (g)	16.5g	3.4g
Sodium (mg)	1530mg	318mg
Dietary Fibre (g)	12g	2.5g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Grate **carrot**.
- Thinly slice **apple** into sticks.
- Finely shred **cos lettuce (see ingredients)**.

Little cooks: Help wash and tear the salad leaves!



Toss the salad

- Meanwhile, combine **cos lettuce, apple, carrot** and a drizzle of **white wine vinegar** and **olive oil** in a second large bowl. Season to taste.

Little cooks: Take the lead by tossing the salad!



Prep the meatballs

- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! In a large bowl, combine **beef mince, fine breadcrumbs, All-American spice blend** and the **egg**.
- Using damp hands, roll heaped spoonfuls of **beef mixture** into small meatballs (6-8 per person). Transfer to a plate.

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into meatballs!



Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

Little cooks: Help warm the tortillas with oven gloves and under adult supervision. Be careful, the plate can get hot!



Cook the meatballs

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **meatballs**, turning, until browned, **5-7 minutes** (cook in batches if your pan is getting crowded).
- In the **last 1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over meatballs and cover with a lid (or foil) and cook until the cheese melts.

Little cooks: Leave this step to the grown ups, the frying pan will be getting hot!



Serve up

- Top each tortilla with **burger sauce**, cos salad and cheeseburger beef meatballs. Enjoy!

Little cooks: Be the boss and build the tacos!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW27



CUSTOM OPTIONS

+ **DOUBLE BEEF MINCE**
Follow method above.

↻ **DOUBLE SHREDDED CHEDDAR CHEESE**
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

