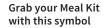


# Cheesy Beef Rissoles & Burger Sauce with Cucumber Slaw & Herbed Potato Chunks

CLIMATE SUPERSTAR













Cucumber





**Barbecue Seasoning** 

Fine Breadcrumbs









Shredded Cheddar Cheese



Slaw Mix



#### Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

#### You will need

Oven tray lined with baking paper  $\cdot$  Large frying pan with a lid (or foil)

# Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
garlic & herb seasoning	1 sachet	1 sachet	
cucumber	1 (medium)	1 (large)	
garlic	2 cloves	4 cloves	
beef mince	1 packet	1 packet	
barbecue seasoning	1 sachet	2 sachets	
fine breadcrumbs	1 packet	1 packet	
egg*	1	2	
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)	
slaw mix	1 bag (150g)	1 bag (300g)	
red wine vinegar*	drizzle	drizzle	
burger sauce	1 medium packet	1 large packet	
* D			

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3487kJ (833Cal)	600kJ (143Cal)
Protein (g)	46.8g	8g
Fat, total (g)	49.8g	8.6g
- saturated (g)	15.8g	2.7g
Carbohydrate (g)	52.9g	9.1g
- sugars (g)	18g	3.1g
Sodium (mg)	1732mg	298mg

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.



#### Roast the potato chunks

- Preheat oven to 240°C/220°C fan-forced. Cut potato into bite-sized chunks.
- Place potato and garlic & herb seasoning on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- · Roast until tender. 20-25 minutes.
- Meanwhile, thinly slice **cucumber**. Finely chop **garlic**.

**Little cooks:** Kids can help with sprinkling over the seasoning and tossing the potato chunks.



#### Cook the rissoles

- When the potatoes have **10 minutes** cook time remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook rissoles in batches, until browned and cooked through, 3-4 minutes each side.
- In the last **1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over rissoles and cover with a lid or foil until cheese melts.

**Little cooks:** Kids can add the finishing touch by sprinkling the cheese on top.



# Prep the rissoles

- In a medium bowl, combine beef mince, barbecue seasoning, garlic, fine breadcrumbs, the egg and a pinch of salt.
- Using damp hands, form heaped spoonfuls of beef mixture into meatballs (3-4 per person), then flatten to make 2cm-thick rissoles. Transfer to a plate.

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



## Serve up

- In a second medium bowl, combine slaw mix, cucumber and a drizzle of red wine vinegar and olive oil. Season to taste.
- Divide cucumber slaw, herbed potato chunks and cheesy beef rissoles between plates.
- Serve with burger sauce. Enjoy!

