

# Loaded Cheeseburger Wedges

with Tangy Sauce & Tomato-Spring Onion Topping

KID'S KITCHEN

Grab your meal kit with this number

44



Potato



Sesame Seeds



Spring Onion



Carrot



Tomato



Sweetcorn



Beef Mince



Dijon Mustard



Tomato Paste



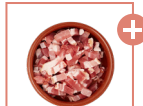
Aussie Spice Blend



Cheddar Cheese



Burger Sauce



Diced Bacon



Cheddar Cheese

Prep in: 25-35 mins  
Ready in: 30-40 mins

Protein Rich

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! Now you can get the much-loved flavours of a cheeseburger on top of golden roasted potato wedges! Cheesy, juicy and loaded with flavour, each bite will take you to your happy place!

### Pantry items

Olive Oil, 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

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	3	6
sesame seeds	1 medium sachet	1 large sachet
spring onion	1 stem	2 stems
carrot	1	2
tomato	1	2
sweetcorn	1 medium tin	1 large tin
beef mince	1 medium packet	2 medium packets OR 1 large packet
Dijon mustard	1 packet	2 packets
tomato paste	1 medium packet	2 medium packets
<b>water*</b>	½ cup	¾ cup
Aussie spice blend	1 medium sachet	2 medium sachets
Cheddar cheese	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
burger sauce	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2558kJ (556cal)	556kJ (121cal)
Protein (g)	38.9g	8.5g
Fat, total (g)	35.7g	7.8g
- saturated (g)	11.4g	2.5g
Carbohydrate (g)	31.3g	6.8g
- sugars (g)	15.7g	3.4g
Sodium (mg)	1052mg	228.7mg
Dietary Fibre (g)	10.8g	2.3g

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into wedges.
- Place **wedges** on a lined oven tray. Season with **salt**, drizzle with **olive oil**, sprinkle over **sesame seeds** and toss to coat.
- Bake until tender, **20-25 minutes**.

**TIP:** If your oven tray is crowded, divide between two trays.

**Little cooks:** Help with sprinkling over the sesame seeds and tossing the potato.

4



## Make it cheesy

- Sprinkle **Cheddar cheese** over the **mince mixture**, then cover with a lid (or foil) and allow to melt, **1 minute**.

**Little cooks:** Add the finishing touch by sprinkling the cheese on top.

2



## Get prepped

- While the wedges are baking, thinly slice **spring onion**.
- Grate **carrot**.
- Finely chop **tomato**.
- Drain **sweetcorn**.

**Little cooks:** Older kids can help out with the can opener under adult supervision.

5



## Season the tomatoes

- In a small bowl, combine **tomato**, **spring onion** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

3



## Cook the beef

- Heat a large frying pan over medium-high heat.
- Cook **corn**, **carrot** and **beef mince** (no need for oil!), breaking the mince up with a spoon, until just browned, **4-5 minutes**.
- Add **Dijon mustard**, **tomato paste**, the **water** and **Aussie spice blend**. Cook until slightly reduced, **1-2 minutes**. Season to taste.

6



## Serve up

- Divide potato wedges between plates.
- Top with cheesy beef mixture and tomato-spring onion topping.
- Drizzle over **burger sauce** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW51



### CUSTOM OPTIONS



#### ADD DICED BACON

Cook with beef, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



#### DOUBLE 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.

