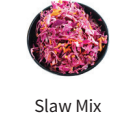


# Easy Mexican Beef Burger

with Corn Slaw & Herby Sweet Potato Wedges

Grab your Meal Kit with this symbol



Prep in: **15-25** mins  
Ready in: **30-40** mins

Add some heat to juicy beef patties by spiking them with our Mexican Fiesta spice blend. Serve in brioche-style burger buns, and with a side of hand-cut sweet potato fries, sprinkled with our garlic and herb seasoning for a rich depth of flavour.

### Pantry items

Olive Oil, White Wine Vinegar, Egg



## 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 · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweet potato	2	4
garlic & herb seasoning	1 medium sachet	2 medium sachets
sweetcorn	1 tin (125g)	1 tin (300g)
slaw mix	1 small bag	1 large bag
garlic aioli	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
beef mince	1 small packet	1 medium packet
<b>egg*</b>	1	2
fine breadcrumbs	1 medium packet	1 large packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
bake-at-home burger buns	2	4

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3924kJ (938Cal)	646kJ (154Cal)
Protein (g)	46.4g	7.6g
Fat, total (g)	38.4g	6.3g
- saturated (g)	10.1g	1.7g
Carbohydrate (g)	93.9g	15.5g
- sugars (g)	12.1g	2g
Sodium (mg)	1661mg	273mg

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.

## We're here to help!

Scan here if you have any questions or concerns

2022 | CW32



1



## Bake the sweet potato wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into wedges.
- Place **wedges** on a lined oven tray. Drizzle with **olive oil** and sprinkle with **garlic & herb seasoning**. Toss to coat.
- Bake until tender, **20-25 minutes**.

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

3



## Cook the patties & heat the buns

- **SPICY!** You may find the spice blend is hot. Use less if you're sensitive to heat. In a second medium bowl, combine **beef mince**, the **egg**, **fine breadcrumbs**, **Mexican Fiesta spice blend** and a generous pinch of **salt**.
- Shape the **mixture** into evenly sized patties (one per person) slightly larger than the burger buns.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **patties** until just cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).
- Meanwhile, place **bake-at-home burger buns** on a wire rack in the oven. Bake until heated through, **3 minutes**.

2



## Char the corn & toss the slaw

- Meanwhile, drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**.
- Transfer charred **corn** to a medium bowl. Top with **slaw mix**, **garlic aioli** and a drizzle of **white wine vinegar**. Toss to combine. Season to taste.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.

4



## Serve up

- Slice burger buns in half.
- Top each bun base with corn slaw and a Mexican beef patty.
- Serve with herby sweet potato wedges. Enjoy!

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