



Gochujang Beef Sloppy Joe with Cheese and Creamy Slaw

Super Quick 15 Minutes • Medium Spice

8



Beef Mince



Coleslaw Mix



Mayonnaise



Brioche Hot Dog Buns



Mature Cheddar Cheese



Gochujang Paste

Pantry Items

Oil, Salt, Pepper, Honey, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Frying pan, bowl and grater.

Ingredients

Ingredients	2P	3P	4P
Beef Mince**	240g	360g	480g
Coleslaw Mix**	120g	240g	240g
Mayonnaise 8) 9)	32g	64g	64g
Brioche Hot Dog Buns 7) 8) 11) 13)	2	3	4
Mature Cheddar Cheese** 7)	30g	40g	60g
Gochujang Paste 11)	50g	80g	100g
Pantry	2P	3P	4P
Honey*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	325g	100g
Energy (kJ/kcal)	3153 /754	972 /232
Fat (g)	45.7	14.1
Sat. Fat (g)	17.2	5.3
Carbohydrate (g)	50.1	15.4
Sugars (g)	19.0	5.9
Protein (g)	37.3	11.5
Salt (g)	2.80	0.86

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **9)** Mustard **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Get Frying

- Heat a frying pan on medium-high heat (no oil).
- Once hot, add the **beef mince**. Fry, 5-6 mins. **IMPORTANT:** Wash hands and utensils after handling raw meat.
- Break it up as it cooks.



Flavour Town

- Drain the fat from the **beef**. Season with **salt** and **pepper**. **IMPORTANT:** Cook so there's no pink in the middle.
- Stir in the **gochujang paste** and **honey** (see pantry).
- Remove from the heat.



Prep Time

- Meanwhile, in a bowl, combine the **coleslaw mix**, **mayo** and a drizzle of **oil**.
- Season with **salt** and **pepper**. Set aside.
- Slice the **buns** top down through the middle (but not all the way through).
- Grate the **cheese**.



Dinner's Ready!

- Share the **buns** between your plates.
- Drizzle the **mayo** inside (see pantry), then fill with the **gochujang beef**.
- Sprinkle over the **cheese**.
- Serve the **slaw** alongside.

Enjoy!