



PAPRIKA & KETCHUP BURGER

with Chips, Sticks & Zingy Mayo



HELLO

xx



Potato



Carrot



Beef Mince



Panko Breadcrumbs



Ketchup



Smoked Paprika



Cucumber



Vine Tomato



Lime



Mayonnaise



Burger Bun

MEAL BAG



Hands on: **15** mins
Total: **20** mins



... of your
5 a day



Family Box

10

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a two **Baking Trays**, a **Frying Pan**, **Coarse Grater**, **Sieve**, **Small Bowl** and **Fine Grater**. Now, let's get cooking!



1 ROAST THE ROOTS

Chop the **potato** into 2cm wide wedges (no need to peel). Trim the **carrot**, then quarter lengthways (no need to peel). Chop into 3cm long sticks. Pop the **potato** and **carrot** on a lined baking tray (use 2 trays if necessary) drizzle both with **oil** and season with **salt** and **pepper**. Toss to coat then roast in your oven until soft and golden, 25-30 mins. Turn halfway through cooking.



4 FRY THE BURGERS

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **burgers** and lower the heat to medium. Cook until browned on the outside and cooked through, turn carefully once or twice. This should take 12-14 mins in total. **IMPORTANT:** *The burgers are cooked when they are no longer pink in the middle.*



2 MAKE THE BURGERS

Pop the **beef mince** in a mixing bowl with the **panko breadcrumbs**, **ketchup**, **paprika** and a pinch of **salt** and **pepper**. Mix together with your hands until completely combined, then squeeze and shape into **burger patties**, one per person, about 2cm thick. Set aside.

★ **TIP:** *Make the burgers flatter than you want as they will fatten up and shrink as you cook them.* **IMPORTANT:** *Remember to wash your hands and equipment after handling raw meat!*



5 FINISH UP

Meanwhile, in a small bowl, mix the **mayo**, **lime zest** and a squeeze of **lime juice**. Halve the **burger buns** on another baking tray. A few minutes before you are ready to serve, pop the **buns** in the bottom of the oven to warm through.



3 PREP THE VEGGIES

Trim the **cucumber** then quarter lengthways. Chop into 2cm long sticks. Cut 1 slice per person from the **tomato** and put to one side. Roughly chop the remaining **tomato**. Zest and halve the **lime**.



6 SERVE

Spread a dollop of the **zingy mayo** onto the bottom of each bun. Top with a **burger**, a slice of **tomato** and the bun top. Serve with the **fries**, **cucumber** and **carrot sticks**, **chopped tomato** and a dollop of **zingy mayo**.

ENJOY!

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Potato*	1 small pack	1 large pack	2 small packs
Carrot*	2	3	4
Beef Mince*	250g	375g	500g
Panko Breadcrumbs (13)	30g	50g	60g
Ketchup (10)	½ sachet	¾ sachet	1 sachet
Smoked Paprika	1 small pot	¾ large pot	1 large pot
Cucumber*	½	¾	1
Vine Tomato	2	3	4
Lime*	½	¾	1
Mayonnaise(8) (9)	1 sachet	1½ sachets	2 sachets
Burger Bun (8) (11) (13)	2	3	4

*Store in the Fridge

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING: 635G	PER 100G
Energy (kcal)	936	121
(kJ)	3916	505
Fat (g)	38	5
Sat. Fat (g)	11	1
Carbohydrate (g)	114	15
Sugars (g)	21	3
Protein (g)	40	5
Salt (g)	1.14	0.15

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

(8) Egg (9) Mustard (10) Celery (11) Soya (13) Gluten

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

👍 THUMBS UP OR THUMBS DOWN? Head online or use our app to rate this recipe or get in touch via hello@hellofresh.co.uk

📷 🐦 📘 📌 #HelloFreshSnaps

HelloFresh UK

The Fresh Farm
60 Worship St, London EC2A 2EZ

♻️ YOU CAN RECYCLE ME!

Packed in the UK

🌱 HelloFRESH

