

Chipotle Cheese Burger

with Sweet Potato Fries and Lime Slaw

hellóchef

This recipe fuses two Central American staples into one deliciously spicy, cheesy patty!

Cals 1327 • Prot 47 • Carbs 96 • Fat 86

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🕒 cook: 40 min

R2454



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Burger patties	2 ppl	3 ppl	4 ppl	
Beef mince	350	525	700	Grams
Garlic powder	2	4	4	Grams
Soy sauce 9* , 10* , 11*	20	30	40	ML
Salt	0.5	0.5	1	Tsp
Panko bread crumbs 10* , 11* , 12*	20	20	40	Grams
Vegetable oil	1	1	2	Tbsp
Slaw				
Carrot	1	2	2	Piece
Spring onion	40	60	80	Grams
White cabbage	300	300	450	Grams
Salt	0.5	0.5	1	Tsp
Lime	1	1	2	Piece
Chipotle mayo				
Mayonnaise 5* , 9* , 13*	50	75	100	Grams
Ketchup	8	16	16	Grams
Chipotle powder	2	2	2	Grams
Sweet potato fries				
Sweet potatoes	400	600	800	Grams
Vegetable oil	1	1	2	Tbsp
Salt	1	1	2	Tsp
To serve				
Grated orange cheddar 4*	60	90	120	Grams
Burger bun 3* , 4* , 10* , 11*	2	3	4	Piece

Allergens

***9** Soya, ***10** Wheat, ***11** Gluten, ***12** Lupin, ***5** Eggs, ***13** Mustard, ***4** Milk, ***3** Sesame Seeds

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts**, **Tree Nuts**, **Sesame Seeds**, **Milk**, **Eggs**, **Fish**, **Crustaceans**, **Molluscs**, **Soya**, **Wheat**, **Gluten**, **Lupin**, **Mustard**, **Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	5550 / 1327
Fat (g)	85.9
of which saturates (g)	32.6
Carbohydrate (g)	96
of which sugars (g)	19.4
Fiber (g)	15.8
Protein (g)	46.7
Salt (g)	4.3

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Bake fries

Preheat the oven to 200°C/180°C fan. Slice the **sweet potatoes** (skins on) into fries. Add them to a large baking tray with a drizzle of **vegetable oil** and a generous pinch of **salt**. Toss the fries in the **oil** until coated. Place the tray in the oven and roast for 30 min or until golden and crisp.



2 Make slaw

Meanwhile, peel and grate the **carrot**. Trim and finely slice the **spring onion**. Finely shred the **white cabbage**. Add the **carrot**, **spring onion** and **cabbage** to a large bowl with a pinch of **salt**. Squeeze the juice of the **lime** into the bowl and give everything a mix up.



3 Chipotle mayo

In a second bowl, combine the **mayonnaise** and **ketchup** with a pinch of **chipotle powder** (**spicy!**) and a pinch of **salt**. Set both aside.



4 Make patties

Combine the **beef mince**, **garlic powder**, **soy sauce** and **salt** with the **panko bread crumbs**. With clean hands, knead the meat mixture until soft and fully combined (see pro tip). Shape the mixture into patties.

Tip! The longer you knead the mince meat mixture, the more tender your patties will become. They'll also stick together better!



5 Fry patties

Heat a drizzle of **oil** in a pan over a medium heat. Fry the patties for 5 min on each side until browned and cooked through. Once browned, top with the **grated cheddar** cheese, cover with a lid and cook for 2 min further or until the cheese has melted.



6 Assemble burgers

Load your **burger buns** with the limey **slaw**, the cheese **patties** and the **chipotle mayo**. Serve the **sweet potato fries** to the side along with any leftover **mayo** and **slaw**.