

Cheesy Beef Rissoles & Burger Sauce

with Cucumber Slaw & Herbed Potato Chunks

Grab your Meal Kit
with this symbol



Potato



Garlic & Herb
Seasoning



Cucumber



Garlic



Barbecue Seasoning



Fine Breadcrumbs



Burger Sauce



Beef Mince



Shredded Cheddar
Cheese



Slaw Mix

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

Rissoles are a crowd-pleasing dinner winner, but when you cover them in gooey cheese, they're even harder to refuse! This colourful plate also gets a serve of garlic infused potatoes and an irresistible slaw to really win over your stomach.

Pantry items

Olive Oil, Egg, Red Wine Vinegar

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 with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 sachet	1 sachet
cucumber	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
beef mince	1 packet	1 packet
barbecue seasoning	1 sachet	2 sachets
fine breadcrumbs	1 packet	1 packet
egg*	1	2
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
slaw mix	1 bag (150g)	1 bag (300g)
red wine vinegar*	drizzle	drizzle
burger sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3399kJ (812Cal)	554kJ (132Cal)
Protein (g)	47.4g	7.7g
Fat, total (g)	43.9g	7.1g
- saturated (g)	15.8g	2.6g
Carbohydrate (g)	66g	10.7g
- sugars (g)	20.2g	3.3g
Sodium (mg)	1842mg	300mg

The quantities provided above are averages only.

Allergens

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

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

1



Bake the potato chunks

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into bite-sized chunks.
- Place **potato** and **garlic & herb seasoning** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.
- Meanwhile, thinly slice **cucumber** and finely chop **garlic**.

Little cooks: Kids can help with sprinkling over the seasoning and tossing the potato chunks.

3



Cook the rissoles

- When the potatoes have **10 minutes** cook time remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **rissoles** in batches, until browned and cooked through, **3-4 minutes** each side.
- In the last **1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over rissoles and cover with a lid or foil until cheese melts.

Little cooks: Kids can add the finishing touch by sprinkling the cheese on top.

2



Prep the rissoles

- In a medium bowl, combine **beef mince**, **barbecue seasoning**, **garlic**, **fine breadcrumbs**, the **egg** and a pinch of **salt**.
- Using damp hands, form heaped spoonfuls of **beef mixture** into meatballs (3-4 per person), then flatten to make 2cm-thick rissoles. Transfer to a plate.

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into rissoles!

4



Serve up

- In a medium bowl, combine **slaw mix**, cucumber and a drizzle of **red wine vinegar** and olive oil. Season to taste.
- Divide cucumber slaw, herbed potato chunks and cheesy beef rissoles between plates.
- Serve with **burger sauce**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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