

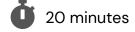




Beef Sliders

with Sweet Potato Chips

Mini beef slider buns filled with creamy ranch coleslaw and pickled cucumber and served with sweet potato chips.





2 servings



Add some extra!

You can add some cheese, onion or other salad components to the sliders, such as avocado or tomato!

PROTEIN TOTAL FAT CARBOHYDRATES 36g 94g

FROM YOUR BOX

SWEET POTATOES	300g
LEBANESE CUCUMBER	1
COLESLAW	1 bag
RANCH DRESSING	1 bottle
BEEF SLIDERS	4-pack
SLIDER BUNS	4-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, sugar (of choice), vinegar (of choice)

KEY UTENSILS

oven tray, frypan

NOTES

We used apple cider vinegar and brown sugar for pickling the cucumber.

No gluten option - slider buns are replaced with GF burger buns. Assemble burger buns with 2 slider patties each.



1. COOK THE SWEET POTATOES

Set oven to 220°C.

Cut sweet potatoes into chips and toss on a lined oven tray with **oil**, **salt and pepper**. Roast in oven for 25 minutes or until cooked through.



2. PICKLE THE CUCUMBER

Thinly slice cucumber. Toss with 2 tsp sugar, 1/2 tsp salt and 2 tbsp vinegar (see notes). Set aside.



3. DRESS THE COLESLAW

Toss coleslaw with 1/2 cup ranch dressing. Season with salt and pepper.



4. COOK THE SLIDERS

Heat a frypan over medium-high heat. Coat beef sliders with oil, salt and pepper. Cook for 3-4 minutes each side or until cooked to your liking (cook in batches if needed).



5. WARM THE BUNS (OPTIONAL)

Cut slider buns in half. Warm in oven for 2–3 minutes.



6. FINISH AND SERVE

Drain and squeeze excess liquid from the cucumber. Assemble sliders with coleslaw, pickled cucumber and patty. Serve with sweet potato chips and extra ranch dressing for dipping.



How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**



