



Product Spotlight: Sweet Potato

Sweet potato isn't just for savoury dishes; its natural sweetness means you can add it to muffins, brownies or cakes!



Beef Sliders with Sweet Potato Chips

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

 20 minutes  4 servings  Beef

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Add some extra!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	28g	77g

FROM YOUR BOX

SWEET POTATOES	600g
LEBANESE CUCUMBER	1
COLESLAW	1 bag
RANCH DRESSING	1 bottle
BEEF SLIDERS	8-pack
SLIDER BUNS	8-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.



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