



Product Spotlight: Gherkins

Keep any leftover gherkins submerged in their pickling liquid to maintain crunch. That brine is doing important work of keeping the gherkins flavourful and fresh.



Smash Burger Quesadillas

Burgers, made better! Beef mince smashed into wraps with melty cheese slices, filled quesadilla style with shredded lettuce, tomatoes, gherkins and burger sauce, served with a side of wedges.



40 minutes



Beef



2 servings

Switch it up!

You can skip the smash-burger cooking method by making burger patties, cooking them in a frypan and serving all the fillings and wraps table-side for every to build their own burger wrap.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	39g	44g

FROM YOUR BOX

MEDIUM POTATOES	3
BABY COS LETTUCE	1
TOMATO	1
GHERKINS	1 jar
BURGER SAUCE	1 sachet
BEEF MINCE	300g
SHALLOT	1
WRAPS	8-pack
CHEESE SLICES	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

large frypan, oven tray

NOTES

Prepare the smash burgers in batches as they cook in step 4.

Use a spatula to press the taco down into the pan to further flatten the beef.

No gluten option – wraps are replaced with GF burger buns. Make regular burgers, or make smash burgers by pressing mince into each half of the burger bun at step 3. Cook, beef-side down, add cheese and remove from pan.



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1. ROAST THE WEDGES

Set oven to 250°C.

Wedges **potatoes**. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20–25 minutes until golden and crispy.



2. PREPARE BURGER FILLINGS

Thinly shred **lettuce**, slice **tomatoes**, and drain **gherkins** to taste. Add **burger sauce** to a bowl along with **1 tsp water**, mix to combine.



3. PREPARE SMASH BURGERS

Season **mince** with **1/2 tsp paprika**, **diced shallot**, **salt and pepper**. Divide into 4 equal balls. Press **mince** flat onto one half of **4 wraps** to make a semi-circle (see notes).



4. COOK SMASH BURGERS

Heat a large frypan over medium-high heat with **oil**. Place **smash burgers**, **beef** side down into pan to cook for 4–5 minutes (see notes). Turn over, add **cheese slices** on top of **beef**, fold over **wrap** to encase and cook for 1 minute.



5. BUILD THE QUESADILLAS

Add **lettuce**, **tomato**, **gherkins** and **burger sauce** to **cooked quesadillas**.



6. FINISH AND SERVE

Serve **wedges** tableside with **smash burger quesadillas** and any **remaining fillings**.

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