



Serves	6
Prep (min)	10
Cook (min)	15-20

SCRREEEEAM FOR BURGER ICE CREAM!!

Have buckets of fun making this bonkers treat... it looks sweet but it tastes savoury?! **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before you start.

Free from

Dairy
Egg
Gluten
Nuts
Peanut
Soya
Sesame
Shellfish
Fish

Ingredients

1 grown-up
1 BFree Fajita Kit
500g beef mince
½ iceberg lettuce
1 red onion (optional)

Method

1. Take one grown-up and put them in charge. Then carefully slice three wraps in half from your fajita kit, so you have six semi-circles in total.
2. Roll each half into a cone shape and fit two cones, upright into a small glass (this helps to keep their shape when cooking). Place one glass at a time into a microwave and nuke on high for 1min 20 seconds. **BE CAREFUL** they will be very hot when cooked. Leave them to cool while you make your burger balls!
3. Place the mince in a large bowl, add the seasoning mix from your fajita kit (optional) and squish until well combined. Roll your mixture into 12 burger balls, while the grown-up can chop the lettuce and red onion into thin strips.
4. Next, drizzle oil into a pan over a medium heat and pop in your burger balls. Cook for 3-5 minutes on each side, until they're completely cooked through (the middle shouldn't be pink!). Once cooked, transfer to a paper towel and then cook your chopped onion (if using) in the same pan for 5-10 minutes until golden.
5. **Time to assemble your 'ice cream'...** take one cone and fill with some chopped lettuce, cooked onion and a squirt of salsa from your fajita kit. Pop two burger balls on top and add a final squirt of salsa. Done! Now... scrrreeeeam and enjoy ;)

IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

