



# Classic Cheesy Pork Burger

with Sweet Potato Fries & Burger Sauce

KID FRIENDLY



Grab your Meal Kit with this symbol



Sweet Potato



Pork Mince



Fine Breadcrumbs



Nan's Special Seasoning



Shredded Cheddar Cheese



Tomato



Bake-At-Home Burger Buns



Burger Sauce



Mixed Salad Leaves



Beef Mince

Prep in: 20-30 mins  
Ready in: 30-40 mins

We've laced a juicy pork patty with our famous Nan's special seasoning to bring you the comfy vibes of a retro style cheeseburger. Our secret burger sauce adds a creamy tang while tomato slices and mixed salad leaves add a much-needed burst of freshness.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Egg

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

## Ingredients

|                          | 2 People        | 4 People                              |
|--------------------------|-----------------|---------------------------------------|
| <b>olive oil*</b>        | refer to method | refer to method                       |
| sweet potato             | 2               | 4                                     |
| pork mince               | 1 small packet  | 2 small packets<br>OR 1 large packet  |
| <b>egg*</b>              | 1               | 2                                     |
| fine breadcrumbs         | 1 medium packet | 1 large packet                        |
| Nan's special seasoning  | 1 medium sachet | 1 large sachet                        |
| <b>salt*</b>             | ¼ tsp           | ½ tsp                                 |
| shredded Cheddar cheese  | 1 medium packet | 1 large packet                        |
| tomato                   | 1               | 2                                     |
| bake-at-home burger buns | 2               | 4                                     |
| burger sauce             | 1 medium packet | 2 medium packets<br>OR 1 large packet |
| mixed salad leaves       | 1 small bag     | 1 medium bag                          |
| beef mince**             | 1 small packet  | 2 small packets<br>OR 1 large packet  |

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 3880kJ (927Cal) | 676kJ (162Cal) |
| Protein (g)      | 47.7g           | 8.3g           |
| Fat, total (g)   | 40.7g           | 7.1g           |
| - saturated (g)  | 13.8g           | 2.4g           |
| Carbohydrate (g) | 88.6g           | 15.4g          |
| - sugars (g)     | 19g             | 3.3g           |
| Sodium (mg)      | 1513mg          | 264mg          |

### Custom Recipe

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 3906kJ (934Cal) | 681kJ (163Cal) |
| Protein (g)      | 51.1g           | 8.9g           |
| Fat, total (g)   | 39.8g           | 6.9g           |
| - saturated (g)  | 14.2g           | 2.5g           |
| Carbohydrate (g) | 88.6g           | 15.4g          |
| - sugars (g)     | 19g             | 3.3g           |
| Sodium (mg)      | 1515mg          | 264mg          |

The quantities provided above are averages only.

## Allergens

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

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

## We're here to help!

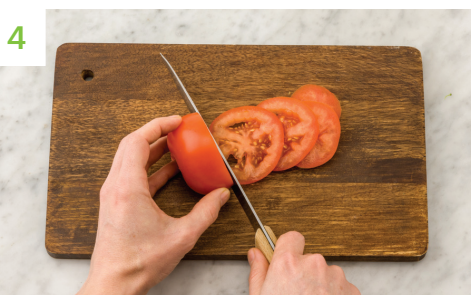
Scan here if you have any questions or concerns



## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

**TIP:** If your oven tray is crowded, divide the fries between two trays.



## Prep the tomato

- Meanwhile, thinly slice **tomato**.



## Make the burger patties

- Meanwhile, in a medium bowl, combine **pork mince**, the **egg**, **fine breadcrumbs**, **Nan's special seasoning** and the **salt**.
- Shape **mixture** into patties (1 per person) slightly larger than the burger buns.

**TIP:** Make a shallow indentation in the centre of each patty to help prevent it puffing up as it cooks.

**Little cooks:** Join the fun by helping combine and shape the patty mixture!

**Custom Recipe:** If you've swapped to beef mince, make beef patties in the same way as the pork patties.



## Heat the burger buns

- Halve **bake-at-home burger buns** and bake directly on a wire oven rack, until heated through, **2-3 minutes**.



## Cook the patties

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **patties**, until browned and cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).
- Reduce heat to medium. Sprinkle **shredded Cheddar cheese** over patties, then cover pan with a lid or foil and cook until cheese has melted, **2-3 minutes**.

**Little cooks:** Under adult supervision, you can help sprinkle the cheese over the patties. Be careful, the pan is hot!

**Custom Recipe:** Cook beef patties in the same way as the pork patties.



## Serve up

- Spread each bun base with some **burger sauce**.
- Top with tomato slices, a pork patty and some **mixed salad leaves**.
- Serve with sweet potato fries and any remaining burger sauce. Enjoy!

**Little cooks:** Take the lead and help build the burgers!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)