

Prep in: 20-30 mins

Ready in: 30-40 mins

Caesar-Style Pork Burger with Parmesan Crisp & Seasoned Fries

KID FRIENDLY BEST SELLER







Potato

Seasoning



Shaved Parmesan Cheese



Bake-At-Home

Burger Buns

Pork Mince





Tomato

Caesar Dressing



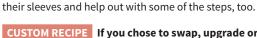
Mayonnaise







Spruce up juicy pork patties with our trusty Aussie spice blend! While the patties do their thing in the pan, bake a quick Parmesan **Pantry items** crisp, fry up some eggs, and you have all the best trimmings for a burger inspired by the classic caesar salad. Little cooks can roll up Olive Oil, Eggs



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

Two oven trays lined with baking paper \cdot Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Nan's special seasoning	1 medium sachet	1 large sachet
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
pork mince	1 small packet	2 small packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
bake-at-home burger buns	2	4
eggs*	2	4
tomato	1	2
caesar dressing	1 packet	2 packets
mixed salad leaves	1 small bag	1 medium bag
mayonnaise	1 packet (40g)	1 packet (80g)
mild chorizo**	1 packet (250g)	2 packets (500g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4036kJ (965Cal)	663kJ (158Cal)
Protein (g)	51.4g	8.4g
Fat, total (g)	49.3g	8.1g
- saturated (g)	13.8g	2.3g
Carbohydrate (g)	74.4g	12.2g
- sugars (g)	10.5g	1.7g
Sodium (mg)	1719mg	282mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5461kJ (1305Cal)	745kJ (178Cal)
Protein (g)	74.4g	10.1g
Fat, total (g)	76.1g	10.4g
- saturated (g)	23.9g	3.3g
Carbohydrate (g)	76.3g	10.4g
- sugars (g)	12.4g	1.7g
Sodium (mg)	3109mg	424mg

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** 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 2023 | CW30





Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into fries.
- Place fries on a lined oven tray. Sprinkle over Nan's special seasoning, drizzle with olive oil and season with salt. Toss to coat.
- Bake until tender, 20-25 minutes

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



Make the Parmesan crisps

- Meanwhile, place shaved Parmesan cheese in even circles (about the same size as the burger buns, one per person) on a second lined oven tray.
- Bake until cheese is golden and crisp at the edges, 5-6 minutes. Remove from oven and set aside.

TIP: The Parmesan crisps will become crisp as they cool.



Cook the patties

- While Parmesan crisps are baking, combine pork mince, Aussie spice blend and a pinch of pepper in a medium bowl.
- Shape **pork mixture** into evenly sized patties (one per person) slightly larger than the buns.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook pork patties until just cooked through, 5-6 minutes each side (cook in batches if your pan is getting crowded). Transfer to a plate.

Custom Recipe: If you've added mild chorizo, roughly chop chorizo. Heat pan as above, and cook chorizo with pork patties, stirring, until golden, 4-6 minutes. Continue as above.



Serve up

- Thinly slice tomato into rounds.
- Spread each bun base with caesar dressing.
- Top with a pork patty, Parmesan crisp, fried egg, tomato and **mixed salad leaves**.
- Serve with Aussie fries and **mayonnaise**. Enjoy!

Custom Recipe: Top burger with cooked chorizo.

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Bake the buns

 While patties are cooking, halve bake-at-home burger buns, then bake directly on a wire oven rack, until heated through, 2-3 minutes.



Fry the eggs

- Return frying pan to high heat with a drizzle of **olive oil**.
- When oil is hot, crack the eggs into pan. Cook until the whites are firm and the yolks are cooked to your liking, 2-3 minutes.