



# Caesar-Style Pork Burger

with Parmesan Crisp & Seasoned Fries

KID FRIENDLY

BEST SELLER

Grab your Meal Kit with this symbol



Potato



Nan's Special Seasoning



Shaved Parmesan Cheese



Pork Mince



Aussie Spice Blend



Bake-At-Home Burger Buns



Tomato



Caesar Dressing



Mixed Salad Leaves



Mayonnaise



Mild Chorizo

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

Spruce up juicy pork patties with our trusty Aussie spice blend! While the patties do their thing in the pan, bake a quick Parmesan 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 their sleeves and help out with some of the steps, too.

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

### Pantry items

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 · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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
<b>eggs*</b>	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](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



1



## 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.

4



## 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**.

2



## 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.

5



## 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**.

3



## 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.

6



## 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.

## Rate your recipe

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