



# Pub-Style Pork Cheeseburger

with Garlicky Roast Potatoes & Mustard Mayo

GAME NIGHT

NEW



Grab your Meal Kit with this symbol



Chat Potatoes



Garlic & Herb Seasoning



Tomato



Pork Mince



Fine Breadcrumbs



Nan's Special Seasoning



Garlic Paste



Cheddar Cheese



Bake-At-Home Burger Buns



Baby Spinach Leaves



Mustard Mayo



Beef Mince

Prep in: 25-35 mins  
Ready in: 30-40 mins

Getting ready for the big game has never been easier since we've gone and prepared a stacked lineup of crowd-pleasing burgers inspired by your favourite country's cuisines. Gather your family, friends and fellow game night enthusiasts and dive into this pub-style pork cheeseburger with a delicious side of garlicky roast potatoes!

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

### Pantry items

Olive Oil, Eggs, Vinegar (White Wine or Balsamic)

## 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                       |
| chat potatoes                               | 1 bag (400g)     | 1 bag (800g)                          |
| garlic & herb seasoning                     | 1 medium sachet  | 2 medium sachets<br>OR 1 large sachet |
| tomato                                      | 1                | 2                                     |
| pork mince                                  | 1 small packet   | 2 small packets<br>OR 1 large packet  |
| fine breadcrumbs                            | 1 medium packet  | 1 large packet                        |
| Nan's special seasoning                     | 1 medium sachet  | 2 medium sachets<br>OR 1 large sachet |
| garlic paste                                | 1 packet         | 2 packets                             |
| <b>eggs*</b>                                | 2                | 4                                     |
| Cheddar cheese                              | 1 medium packet  | 1 large packet                        |
| bake-at-home burger buns                    | 2                | 4                                     |
| baby spinach leaves                         | 1 small bag      | 1 medium bag                          |
| <b>vinegar*</b><br>(white wine or balsamic) | drizzle          | drizzle                               |
| mustard mayo                                | 2 medium packets | 4 medium packets                      |
| 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)      | 4535kJ (1084Cal) | 706kJ (169Cal) |
| Protein (g)      | 54.1g            | 8.4g           |
| Fat, total (g)   | 53.5g            | 8.3g           |
| - saturated (g)  | 15.5g            | 2.4g           |
| Carbohydrate (g) | 92g              | 14.3g          |
| - sugars (g)     | 11.3g            | 1.8g           |
| Sodium (mg)      | 2053mg           | 320mg          |

### Custom Recipe

| Avg Qty          | Per Serving      | Per 100g       |
|------------------|------------------|----------------|
| Energy (kJ)      | 4561kJ (1090Cal) | 710kJ (170Cal) |
| Protein (g)      | 57.5g            | 9g             |
| Fat, total (g)   | 52.6g            | 8.2g           |
| - saturated (g)  | 15.9g            | 2.5g           |
| Carbohydrate (g) | 92g              | 14.3g          |
| - sugars (g)     | 11.3g            | 1.8g           |
| Sodium (mg)      | 2055mg           | 320mg          |

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



## Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Halve **chat potatoes**.
- Place **potatoes** on a lined oven tray. Drizzle with **olive oil**, sprinkle over **garlic & herb seasoning** and toss to coat.
- Arrange cut-side down. Roast until tender, **25-30 minutes**.

**TIP:** Cut any larger chat potatoes into quarters.



## Cook the pork patties

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **pork patties** until just cooked through, **5-6 minutes** each side (cook in batches if your pan is getting crowded).
- In the last **1-2 minutes** of cook time, sprinkle **Cheddar cheese** over patties and cover with a lid so cheese melts.

**Custom Recipe:** Heat frying pan as above. Cook beef patties in the same way as above.



## Get prepped

- Meanwhile, slice **tomato** into thin rounds.
- In a medium bowl, combine **pork mince**, **fine breadcrumbs**, **Nan's special seasoning**, **garlic paste** and a pinch of **salt**.
- Shape **pork mixture** into 2cm-thick patties (1 per person).

**Custom Recipe:** If you've swapped to beef mince, combine beef mince in the same way as as the pork mince. Shape beef mixture into patties, as above.



## Toast the buns

- While pork is cooking, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a second medium bowl, combine **baby spinach leaves** and a drizzle of the **vinegar** and **olive oil**. Season.



## Fry the eggs

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, crack the **eggs** into the pan. Cook until egg whites are firm and yolks are cooked to your liking, **4-5 minutes**.
- Transfer to a plate and cover to keep warm.



## Serve up

- Spread some **mustard mayo** on the base of each burger bun. Top with a cheesy pork patty, spinach, tomato and fried egg.
- Serve with roast potatoes and any remaining mustard mayo. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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