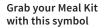


# Pub-Style Pork Cheeseburger with Garlicky Roast Potatoes & Mustard Mayo

GAME NIGHT

**NEW** 







Seasoning





Pork Mince





Fine Breadcrumbs

Nan's Special Seasoning







Garlic Paste

Cheddar Cheese



Bake-At-Home Burger Buns

**Baby Spinach** Leaves





Mustard Mayo

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!

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

## 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  $\cdot$  Large frying pan with a lid (or foil)

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chat potatoes	1 bag (400g)	1 bag (800g)
garlic & herb seasoning	1 medium sachet	2 medium sachets OR 1 large sachet
tomato	1	2
pork mince	1 small packet	2 small packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
Nan's special seasoning	1 medium sachet	2 medium sachets OR 1 large sachet
garlic paste	1 packet	2 packets
eggs*	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
vinegar* (white wine or balsamic)	drizzle	drizzle
mustard mayo	2 medium packets	4 medium packets
beef mince**	1 small packet	2 small packets OR 1 large packet
at a said		

<sup>\*</sup>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 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.



## 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.



# 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.



## 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.



## 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.



# 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