



English Pork Brekky Burger

with Garlicky Roast Potatoes & Mustard Mayo

TAKEAWAY FAVES



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

Gather your family and friends and dive into this pub-style pork cheeseburger with a delicious side of garlicky roast potatoes! It's takeaway, but just that much better.

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
olive oil*	refer to method	refer to method
chat potatoes	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	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	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 packet	1 medium packet
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

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4348.4kJ (1039Cal)	1260.3kJ (301Cal)
Protein (g)	47.8g	11.1g
Fat, total (g)	52.3g	13.8g
- saturated (g)	15.7g	4.3g
Carbohydrate (g)	102.4g	33.3g
- sugars (g)	11.7g	7g
Sodium (mg)	2058mg	2058mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4304.6kJ (1029Cal)	1256.1kJ (300Cal)
Protein (g)	57.6g	12g
Fat, total (g)	54.3g	14g
- saturated (g)	16.8g	4.4g
Carbohydrate (g)	102.4g	33.3g
- sugars (g)	11.7g	7g
Sodium (mg)	2065.5mg	365mg

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



1 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.



4 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.



2 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 the pork mince. Shape beef mixture into patties, as above.



5 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.



3 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.



6 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!

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