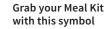
Caesar-Style Pork Burger with Parmesan Crisp & Aussie Fries

KID FRIENDLY









Nan's Special Seasoning



Shaved Parmesan



Cheese







Bake-At-Home

Burger Buns

Blend





Tomato



Caesar Dressing



Mixed Salad



Leaves



Mayonnaise



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.

Pantry items Olive Oil, Eggs

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

3		
	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	1 medium 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 medium packet	1 large packet
beef mince**	1 small packet	1 medium packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4114kJ (983Cal)	674kJ (161Cal)
Protein (g)	51.9g	8.5g
Fat, total (g)	50.1g	8.2g
- saturated (g)	14g	2.3g
Carbohydrate (g)	76.3g	12.5g
- sugars (g)	9.3g	1.5g
Sodium (mg)	1739mg	285mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4062kJ (971Cal)	668kJ (160Cal)
Protein (g)	54.8g	9g
Fat, total (g)	48.4g	8g
- saturated (g)	14.2g	2.3g
Carbohydrate (g)	74.4g	12.2g
- sugars (g)	10.5g	1.7g
Sodium (mg)	1721mg	283mg

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.



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.

Little cooks: Take the lead and help assemble the Parmesan crisps!



Cook the patties

- While the 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 (1 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.

Little cooks: Join the fun by helping combine and shape the patties! Make sure to wash your hands well afterwards.

Custom Recipe: If you've swapped to beef mince, prepare and cook patties as above.



Bake the buns

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



Fry the eggs

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



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!

Little cooks: Show them how it's done and help build the burgers!

Rate your recipe

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