



Cheesy American Pork Burger

with Garlic & Herb Fries

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Pork Mince



Fine Breadcrumbs



All-American Spice Blend



Shredded Cheddar Cheese



Tomato



Bake-At-Home Burger Buns



Garlic Aioli



Cos Lettuce

Hands-on: 20-30 mins
Ready in: 35-45 mins

We've taken the best parts of the American Southern BBQ experience – creamy sauce, aromatic herbs and spices – and added a juicy pork patty and soft buns to make a burger that y'all will love!

Pantry items

Olive Oil, Egg

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	½ sachet	1 sachet
pork mince	1 small packet	1 medium packet
egg*	1	2
fine breadcrumbs	1 packet	2 packets
All-American spice blend	1 sachet	2 sachets
salt*	¼ tsp	½ tsp
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
tomato	1	2
bake-at-home burger buns	2	4
garlic aioli	1 packet (50g)	1 packet (100g)
cos lettuce	½ head	1 head

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4212kJ (1006Cal)	681kJ (162Cal)
Protein (g)	50.4g	8.1g
Fat, total (g)	49.5g	8g
- saturated (g)	15.9g	2.6g
Carbohydrate (g)	83.5g	13.5g
- sugars (g)	12.1g	2g
Sodium (mg)	1598mg	258mg

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 the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Sprinkle with the **garlic & herb seasoning** (see ingredients), season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**.

TIP: Cut the potato to size so it cooks in time. Divide the fries between two trays if your tray is getting crowded.



Make the burger patties

While the chips are baking, combine the **pork mince**, **egg**, **fine breadcrumbs**, **All-American spice blend** and the **salt** in a medium bowl. Mix well, then shape the mixture into patties slightly larger than your burger buns (1 patty per person).

TIP: Make a shallow indent in the centre of each patty to help prevent it puffing up as it cooks.



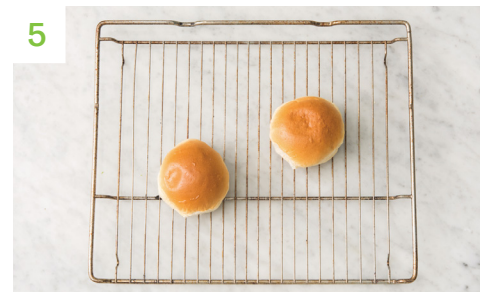
Cook the patties

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **burger patties**, turning, until browned and cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded). When the patties are done, reduce the heat to medium. Sprinkle the **shredded Cheddar cheese** over the **patties** and cover the pan with a lid or foil. Heat until the cheese has melted, **2-3 minutes**.



Prep the tomato

While the patties are cooking, thinly slice the **tomato**.



Heat the burger buns

Place the **bake-at-home burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**.



Serve up

Cut the burger buns in half. Spread the bases with **garlic aioli** and top with the **cos lettuce leaves** (see ingredients), tomato slices and cheesy pork patties. Serve with the garlic and herb fries.

Enjoy!