



# Cheesy American Pork Burger

with Fries & BBQ Mayo

Grab your Meal Kit with this symbol



Potato



Pork Mince



Fine Breadcrumbs



Nan's Special Seasoning



Shredded Cheddar Cheese



Tomato



Bake-At-Home Burger Buns



BBQ Mayonnaise



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
pork mince	1 small packet	1 medium packet
egg*	1	2
fine breadcrumbs	1 packet	2 packets
Nan's special seasoning	1 sachet	2 sachets
salt*	¼ tsp	½ tsp
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
bake-at-home burger buns	2	4
BBQ mayonnaise	1 packet (50g)	1 packet (100g)
cos lettuce	½ head	1 head

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3963kJ (947Cal)	644kJ (153Cal)
Protein (g)	49.9g	8.1g
Fat, total (g)	42.9g	7g
- saturated (g)	16g	2.6g
Carbohydrate (g)	83.5g	13.6g
- sugars (g)	13.1g	2.1g
Sodium (mg)	1738mg	282mg

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.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 the fries on an oven lined with baking paper. Season with **salt** and **pepper** 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.



### Prep the tomato

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



### Make the burger patties

While the fries are baking, combine the **pork mince**, **egg**, **fine breadcrumbs**, **Nan's special seasoning** 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.



### 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**.



### Cook the patties

Heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook the **burger patties**, turning, until browned and cooked through, **4-5 minutes** each side. 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**.

**TIP:** If your pan is getting crowded, cook in batches for best results.



### Serve up

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

Enjoy!