



Classic Pork Burger & Cheese

with Sweet Potato Fries & Burger Sauce

KID FRIENDLY

Grab your Meal Kit with this symbol



Sweet Potato



Fine Breadcrumbs



Nan's Special Seasoning



Tomato



Bake-At-Home Burger Buns



Mixed Salad Leaves



Pork Mince



Shredded Cheddar Cheese



Burger Sauce



Beef Mince

Prep in: 20-30 mins
Ready in: 30-40 mins

We've taken the best parts of the American Southern BBQ experience – creamy and tangy sauce, plus aromatic herbs and spices - and added a juicy pork patty and hand cut fries for a burger y'all will love!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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

Two oven trays lined with baking paper · Large frying pan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
pork mince	1 small packet	1 medium packet
egg*	1	2
fine breadcrumbs	1 medium packet	1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
salt*	¼ tsp	½ tsp
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
bake-at-home burger buns	2	4
burger sauce	1 medium packet	2 medium packets
mixed salad leaves	1 small bag	1 medium bag
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3880kJ (927Cal)	676kJ (162Cal)
Protein (g)	47.7g	8.3g
Fat, total (g)	40.7g	7.1g
- saturated (g)	13.8g	2.4g
Carbohydrate (g)	88.6g	15.4g
- sugars (g)	19g	3.3g
Sodium (mg)	1513mg	264mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3906kJ (934Cal)	681kJ (163Cal)
Protein (g)	51.1g	8.9g
Fat, total (g)	39.8g	6.9g
- saturated (g)	14.2g	2.5g
Carbohydrate (g)	88.6g	15.4g
- sugars (g)	19g	3.3g
Sodium (mg)	1515mg	264mg

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



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the fries between two trays.



Prep the tomato

- Meanwhile, thinly slice **tomato**.



Make the burger patties

- Meanwhile, combine **pork mince**, the **egg**, **fine breadcrumbs**, **Nan's special seasoning** and the **salt** in a medium bowl.
- Shape **mixture** into patties (1 per person) slightly larger than the burger buns.

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

Little cooks: Join the fun by helping combine and shape the patty mixture!

Custom Recipe: If you've swapped to beef mince, make the beef patties the same way as the pork patties.



Heat the burger buns

- Halve **bake-at-home burger buns** and bake directly on a wire oven rack, until heated through, **2-3 minutes**.



Cook the patties

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

Little cooks: Under adult supervision, you can help sprinkle the cheese over the patties. Be careful, the pan is hot!

Custom Recipe: Cook the beef patties the same way as the pork patties.



Serve up

- Spread each bun base with some **burger sauce**.
- Top with tomato slices, a pork patty and some **mixed salad leaves**.
- Serve with sweet potato fries and any remaining burger sauce. Enjoy!

Little cooks: Take the lead and help build the burgers!

Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate