



Caesar-Style Pork Burger

with Parmesan Crisp & Aussie Fries

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Grated Parmesan Cheese



Pork Mince



Nan's Special Seasoning



Bake-At-Home Burger Buns



Tomato



Caesar Dressing



Mixed Leaves



Mayonnaise

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

Spruce up juicy pork patties with Nan's trusty seasoning! While do they 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

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Aussie spice blend	1 medium sachet	1 large sachet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
pork mince	1 small packet	1 medium packet
Nan's special seasoning	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 leaves	1 small bag	1 medium bag
mayonnaise	1 packet (40g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4099kJ (980Cal)	671kJ (160Cal)
Protein (g)	51.6g	8.5g
Fat, total (g)	50.8g	8.3g
- saturated (g)	14.4g	2.4g
Carbohydrate (g)	73.1g	12g
- sugars (g)	8.7g	1.4g
Sodium (mg)	1826mg	299mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

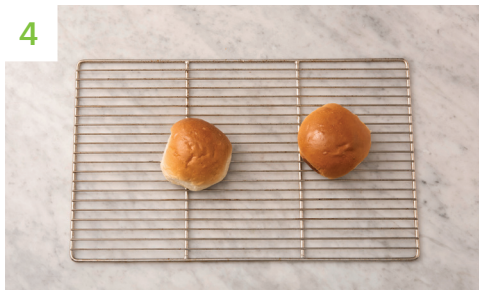
Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries. Place on a lined oven tray. Sprinkle over **Aussie spice blend**, 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.



Bake the buns

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



Make the Parmesan crisps

Meanwhile, place **grated 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** (watch it doesn't burn!). 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!



Fry the eggs

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



Cook the patties

While Parmesan crisps are baking, combine **pork mince**, **Nan's special seasoning** and a pinch of **pepper** in a medium bowl. Shape **pork mixture** into evenly sized patties (one per person) slightly larger than the burger 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).

Little cooks: Join the fun by helping combine the ingredients and shape the mixture into patties!



Serve up

Slice burger buns in half. Thinly slice **tomato** into rounds. Spread base of each bun with **caesar dressing**. Top with a pork patty, Parmesan crisp, fried egg, tomato and **mixed leaves**. Serve with Aussie fries and **mayonnaise**.

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

Enjoy!

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