

Paddy's Cheesy Spiced Pork Burger

with Fries



Potato



Pork Mince



Fine Breadcrumbs



Nan's Special Seasoning



Shredded Cheddar Cheese



Tomato



Bake-At-Home Burger Buns



Burger Sauce



Mixed Salad Leaves



Smoked Cheddar Cheese

Hands-on: 20-30 mins
Ready in: 30-40 mins

We've taken the best parts of the American Southern BBQ experience – creamy 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

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 medium packet	1 large packet
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
burger sauce	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
smoked Cheddar cheese**	1 packet (50g)	1 packet (100g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3920kJ (937Cal)	677kJ (162Cal)
Protein (g)	49.7g	8.6g
Fat, total (g)	43.4g	7.5g
- saturated (g)	15.9g	2.7g
Carbohydrate (g)	80.2g	13.9g
- sugars (g)	9.9g	13.9g
Sodium (mg)	1503mg	260mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3900kJ (932Cal)	674kJ (161Cal)
Protein (g)	49.9g	8.6g
Fat, total (g)	42.7g	7.4g
- saturated (g)	15.3g	2.6g
Carbohydrate (g)	80.2g	13.9g
- sugars (g)	9.9g	13.9g
Sodium (mg)	1486mg	257mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil** and season with **salt**. Toss to coat, then bake until tender, **25-30 minutes**.

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



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 indentation 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 the wire rack in the oven. 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 **pork 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 cooked, reduce the heat to medium. Sprinkle the **shredded Cheddar cheese** over the patties and cover the pan with foil. Heat until the cheese has melted, **2-3 minutes**.

CUSTOM RECIPE

If you've upgraded to smoked Cheddar cheese, grate the smoked Cheddar, then sprinkle it over the patties, as above.



Serve up

Cut the burger buns in half. Spread the bases with **burger sauce** and top with the **mixed salad leaves**, tomato slices and cheesy pork patties. Serve with the fries.

Enjoy!

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