



Cheesy Mexican Style Pork Burger

with Lettuce and Tomato Salad

Classic 30-35 Minutes • Mild Spice • 2 of your 5 a day

46



Garlic Clove



Mexican Style Spice Mix



Breadcrumbs



British Pork Mince



Lime



Baby Plum Tomatoes



Iceberg Lettuce



Carrot



Burger Buns



Mature Cheddar Cheese



Designed by our chefs for a balanced lifestyle, this Cheesy Mexican Style Pork Burger hits the spot. Mexican style spice mix gives this dish a tasty boost, made with chillies, cumin seeds, paprika and thyme.

Pantry Items

Oil, Salt, Pepper, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Garlic press, bowl, frying pan, fine grater, peeler, grater, lid, bowl and baking tray.

Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	2	3	4
Mexican Style Spice Mix	1 sachet	1 sachet	2 sachets
Breadcrumbs 13)	10g	25g	25g
British Pork Mince**	240g	360g	480g
Lime**	½	1	1
Baby Plum Tomatoes	125g	190g	250g
Iceberg Lettuce**	½	¾	1
Carrot**	1	1	2
Burger Buns 13)	2	3	4
Mature Cheddar Cheese** 7)	30g	40g	60g

Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	423g	100g
Energy (kJ/kcal)	2994/716	709/169
Fat (g)	44.3	10.5
Sat. Fat (g)	14.2	3.4
Carbohydrate (g)	42.3	10.0
Sugars (g)	9.9	2.3
Protein (g)	35.1	8.3
Salt (g)	2.47	0.58

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

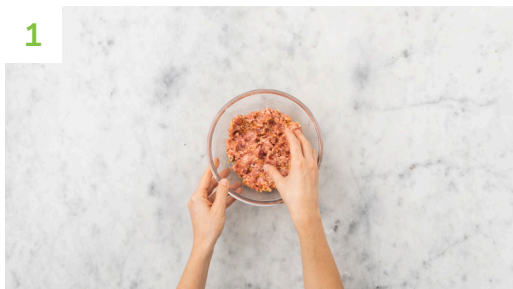
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1 Make your Burgers

Preheat your oven to 220°C/200°C fan/gas mark 7.

Peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine the **garlic**, **Mexican style spice mix**, **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **pork mince**. Season with **pepper**, then mix together with your hands.

Roll the **mince** into even-sized balls, then shape into 1cm thick **burgers** (1 per person). **TIP:** *The burgers will shrink a little during cooking.* **IMPORTANT:** *Wash your hands and equipment after handling raw mince.*



4 Get Cheesy

When the **burgers** are cooked, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**.

Cover with a lid (or wrap loosely in foil) then set aside, off the heat, for 3-4 mins for the **cheese** to melt.



2 Fry Time

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total.

Carefully turn them every 3-4 mins and lower the heat if needed. **IMPORTANT:** *The burgers are cooked when no longer pink in the middle.*



5 Finish Up

Meanwhile, pop the **lime zest** and **mayo** (see pantry for amount) into a small bowl. Season with **salt** and **pepper**, mix together, then set aside.

Squeeze some **lime juice** into another medium bowl and season with **salt** and **pepper**. Add a drizzle of **oil** and a pinch of **sugar** (if you have any). Mix together, then set the **dressing** aside.

When everything's almost ready, pop the **burger buns** onto a baking tray and into your oven to warm through, 2-3 mins.



3 Finish the Prep

While the **burgers** cook, zest and halve the **lime** (see ingredients for amount). Halve the **baby plum tomatoes**.

Trim the **lettuce** (see ingredients for amount), reserve 1 leaf per person, then thinly slice the rest.

Trim and peel the **carrot**. Use the peeler to peel long ribbons down the length of the **carrot**, stopping at the core.

Halve the **burger buns**. Grate the **cheese**.



6 Serve

When everything's ready, spread the **lime mayo** over the **bun bases**. Top with the **cheesy burgers** and the **reserved lettuce leaves**, then sandwich shut with the **bun lids**.

Toss the **sliced lettuce**, **tomatoes** and **carrot ribbons** in the bowl of **dressing**, then serve your **burgers** with the **salad** alongside.

Enjoy!