








Hawaiian Inspired Bacon Cheeseburger with Pineapple, Sriracha and Sesame Salad

Street Food 35-45 Minutes • Mild Spice • 2 of your 5 a day

34



-  Potatoes
-  Beef Mince
-  Sriracha
-  Pineapple Rings
-  Medium Tomato
-  Baby Gem Lettuce
-  Cider Vinegar
-  Sesame Oil
-  Coleslaw Mix
-  Mature Cheddar Cheese
-  Streaky Bacon
-  Seeded Burger Bun

Pantry Items
Salt, Mayonnaise

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, bowl, grater, frying pan, plate, aluminium foil, kitchen paper and lid.

Ingredients

| | 2P | 3P | 4P |
|--|-----------|-----------|-----------|
| Potatoes** | 450g | 700g | 900g |
| Beef Mince** | 240g | 360g | 480g |
| Sriracha Sauce | 1 sachet | 1 sachet | 2 sachets |
| Pineapple Rings | 1 tin | 1½ tins | 2 tins |
| Salt for the Burgers* | ¼ tsp | ½ tsp | ½ tsp |
| Medium Tomato | 2 | 3 | 4 |
| Baby Gem Lettuce** | 1 | 1½ | 2 |
| Cider Vinegar 14) | 1 sachet | 1 sachet | 2 sachets |
| Sesame Oil 3) | ½ sachet | ¾ sachet | 1 sachet |
| Coleslaw Mix** | 120g | 180g | 240g |
| Mature Cheddar Cheese** 7) | 60g | 90g | 120g |
| Mayonnaise* | 2 tbsp | 3 tbsp | 4 tbsp |
| Streaky Bacon** | 4 rashers | 6 rashers | 8 rashers |
| Seeded Burger Bun 8) 11) 13) | 2 | 3 | 4 |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 757g | 100g |
| Energy (kJ/kcal) | 4490/1073 | 593/142 |
| Fat (g) | 55 | 7 |
| Sat. Fat (g) | 20 | 3 |
| Carbohydrate (g) | 95 | 13 |
| Sugars (g) | 22 | 3 |
| Protein (g) | 49 | 7 |
| Salt (g) | 2.50 | 0.33 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame 7) Milk 8) Egg 11) Soya 13) Cereals containing Gluten 14) Sulphites

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, milk, egg, mustard, celery, soya, 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.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Bake the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.** When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Finish the Prep

In a large bowl, mix together the **cider vinegar**, **sesame oil** and a pinch of **salt** and **pepper**. Add the **chopped pineapple**, **chopped tomatoes**, **chopped lettuce** and **coleslaw mix** to the bowl, toss to coat, then set aside. Grate the **Cheddar cheese**. In another small bowl, mix together the **mayonnaise** (see ingredients for amount) and remaining **sriracha** (add less if you don't like too much heat). Set aside.



Make the Burgers

Meanwhile, pop the **beef mince** into a large bowl with **half** the **sriracha** and **½ tbsp pineapple juice** per person. Season with **salt for the burgers** (see ingredients for amount) and **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.**



Fry Time

Heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **pineapple rings** and **bacon** to the pan. Cook until the **pineapple** is golden and the **bacon** is cooked through, 2-3 mins each side. Transfer to a plate lined with kitchen paper and cover with foil. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.** Keep the pan on high heat, then lay in the **burgers**. 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.**



Chop Chop

Set aside 1 slice of **pineapple** per person, then drain and roughly chop the rest into 2cm chunks. Cut 1 slice of **tomato** per person and set aside, then chop the rest into 2cm chunks. Trim the **baby gem**, reserve 1 leaf per person, then halve the remaining **lettuce** lengthways and thinly slice widthways.



Finish and Serve

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 foil), then set aside, off the heat, for 3-4 mins for the **cheese** to melt. Meanwhile, halve the **burger buns** and pop into your oven to warm through, 2-3 mins. When everything is ready, spread some **sriracha mayo** on each **bun base**, then layer up with the **lettuce leaves**, **tomato slices**, **crispy bacon**, **cheesy burger** and **pineapple slices**. Top with the **bun lid**, then serve with the **wedges** and **salad** alongside.

Enjoy!