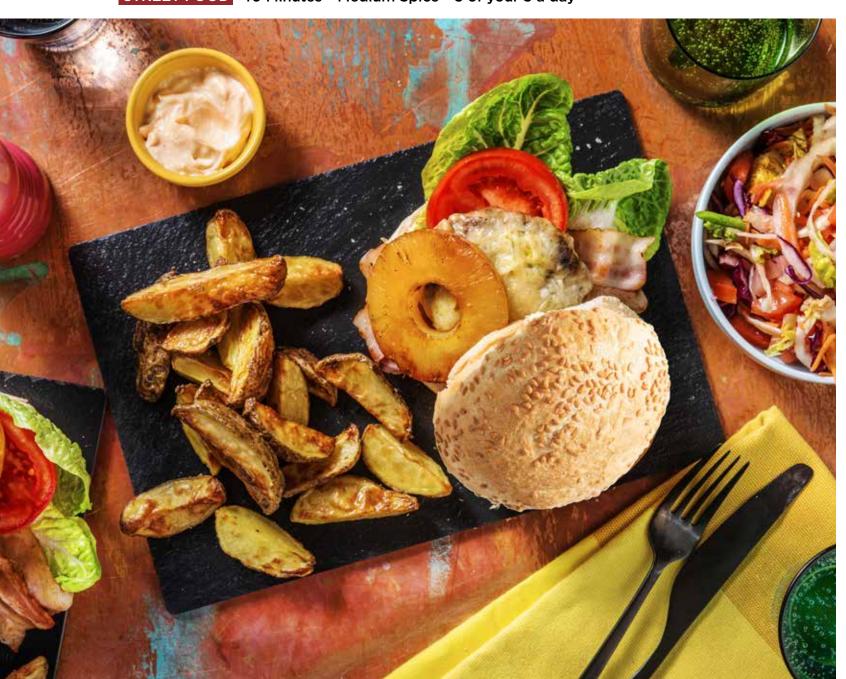


# Hawaiian Style Double Bacon Burger

with Cheese, Pineapple and Sriracha

**STREET FOOD** 40 Minutes • Medium Spice • 3 of your 5 a day











Sriracha



Pineapple Rings





Baby Gem Lettuce

**Medium Tomato** 



Red Wine Vinegar



Sesame Oil



Coleslaw Mix



Cheddar Cheese



Burger Bun



Mayonnaise



Streaky Bacon

# Before you start

Our fruit, veggies and herbs need a wash before vou use them!

#### Basic cooking tools, you will need:

Baking Tray, Mixing Bowl, Coarse Grater and Frying Pan.

### **Ingredients**

	2P	3P	4P
Potato**	1 small	1 large	2 small
rotato	pack	pack	packs
Beef Mince**	240g	360g	480g
Sriracha	1 sachet	1 sachet	2 sachets
Pineapple Rings	1 tin	1½ tins	2 tins
Medium Tomato	2	3	4
Baby Gem		11/	2
Lettuce**	1	1½	2
Red Wine Vinegar	1 sachet	1 sachet	2 sachets
14)	1 Sacnet	1 Sacnet	2 sachets
Sesame Oil 3)	½ sachet	¾ sachet	1 sachet
Coleslaw Mix**	1 bag	1½ bags	2 bags
Cheddar Cheese	2 blocks	3 blocks	4 blocks
7)**	2 DIOCKS	3 DIOCKS	4 DIOCKS
Burger Bun 8)	2	3	4
11) 13)		3	4
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Streaky Bacon**	4	6	8
*Not Included ** Store in the Fridge			

## **Nutrition**

	Per serving	Per 100g
for uncooked ingredient	782g	100g
Energy (kJ/kcal)	4550/1088	582/139
Fat (g)	54	7
Sat. Fat (g)	19	2
Carbohydrate (g)	101	13
Sugars (g)	20	3
Protein (g)	49	6
Salt (g)	2.44	0.31

Nutrition for uncooked ingredients based on 2 person recipe.

#### **Allergens**

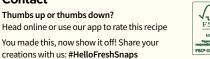
3) Sesame 7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten 14) Sulphites

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

#### Contact

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Packed in the UK



## 1. Bake the Wedges

Preheat your oven to 200°C. Chop the potatoes into 2cm wide wedges (no need to peel) and pop on a baking tray. Drizzle with oil, season with salt and pepper and toss to coat. Spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway.



## 2. Make the Burger

Meanwhile, pop the beef mince in a bowl along with **half** the **sriracha** and 0.5 tbsp per person of pineapple juice. Season with salt and pepper, then use your hands to combine well. Shape into 1 burger per person (make them about the same width as the buns) then set aside on a plate. **IMPORTANT:** Remember to wash your hands after handling raw meat!



## 3. Chop Chop

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



### 4. Salad Time

In a large bowl, combine the **red wine vinegar**, sesame oil and a pinch of salt and pepper. Add the chopped pineapple, chopped tomatoes, chopped **lettuce** and **coleslaw mix**. Toss to coat then set aside. Grate the **Cheddar cheese** and split open the **burger buns**. In a small bowl, combine the mayonnaise with the remaining sriracha.



## 5. Cook the Burger

Heat a splash of oil in a frying pan on mediumhigh 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. IMPORTANT: Cook the bacon lardons throughout. Transfer to a plate and wrap with foil. Keep the heat high and lay in the burgers. Fry until browned on the outside. 2 mins each side. Lower the heat to medium and cook for a further 3-4 mins each side. IMPORTANT: The burgers are cooked when no longer pink in the middle.



## 6. Serve

When the **burgers** are cooked, remove the pan from the heat. Divide the cheese between each **burger**. Cover the pan with foil - this will allow the cheese to melt. Meanwhile, warm the buns in your oven for 1-2 mins. Divide the wedges and salad between your plates. Spread a little sriracha mayo in each bun then fill with lettuce, tomato, bacon, the burger and pineapple slice. Serve the remaining sriracha mayo alongside.

**Enjoy!** 

## There may be changes to ingredients in recipes:

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.