



Hawaiian Inspired Bacon Cheeseburger with Pineapple, Wedges and Baby Gem & Tomato Slaw

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

31



Potatoes



Sriracha



Pineapple Rings



Beef Mince



Medium Tomato



Baby Gem Lettuce



Red Wine Vinegar



Coleslaw Mix



Mature Cheddar
Cheese



Streaky Bacon



Glazed Burger Bun

Pantry Items

Salt, Sugar, Olive Oil, 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, kitchen paper, bowl, grater, frying pan and aluminium foil.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Sriracha	1 sachet	1 sachet	2 sachets
Pineapple Rings	1 tin	1½ tins	2 tins
Beef Mince**	240g	360g	480g
Medium Tomato	2	4	4
Baby Gem Lettuce**	1	1½	2
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Coleslaw Mix**	120g	180g	240g
Mature Cheddar Cheese** 7)	60g	90g	120g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Glazed Burger Bun 13)	2	3	4

Pantry	2P	3P	4P
Salt for the Burgers*	¼ tsp	½ tsp	¾ tsp
Sugar for the Dressing*	½ tsp	¾ tsp	1 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	745g	100g
Energy (kJ/kcal)	4304/1029	578/138
Fat (g)	51.4	6.9
Sat. Fat (g)	19.1	2.6
Carbohydrate (g)	90.1	12.1
Sugars (g)	23.6	3.2
Protein (g)	51.0	6.8
Salt (g)	3.52	0.47

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **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](https://www.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!



1



Bake the Wedges

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

Chop the **potatoes** into 2cm wide wedges (no need to peel) and pop onto a 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.

4



Finish the Prep

In a large bowl, combine the **red wine vinegar** with the **olive oil** and **sugar for the dressing** (see ingredients for both amounts). Season with **salt** and **pepper**.

Add the **chopped pineapple**, **chopped tomatoes**, **chopped lettuce** and **coleslaw mix** to the **dressing**. Toss to coat, then set the **slaw** aside.

Grate the **Cheddar cheese**.

In a small bowl, combine the **mayonnaise** (see ingredients for amount) with the remaining **sriracha** (add less if you don't like heat), then set aside.

2



Make the Burgers

Meanwhile, in a large bowl, combine **half** the **sriracha**, **½ tbsp** of **pineapple juice** per person and the **salt for the burgers** (see ingredients for amount), then add the **beef mince**. Season with **pepper** and mix together with your hands.

Roll 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.

5



Fry Time

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

Once 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 to keep warm. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

Keep the pan on high heat and lay in the **burgers**. Fry until browned and cooked through, 12-14 mins in total. Carefully turn every 3-4 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.

3



Prep Time

Set aside **1 ring** 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 one **leaf** per person, then halve the remaining **lettuce** lengthways and thinly slice widthways.

6



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, to allow the **cheese** to melt, 3-4 mins.

Meanwhile, halve the **burger buns**. Pop them onto a baking tray and into the oven to warm through, 2-3 mins.

When everything is ready, spread some **sriracha mayo** onto each **bun base**, then layer with the **lettuce leaves**, **cheesy burgers**, **crispy bacon**, **tomato slices** and **pineapple rings**. Top with the **bun lids**.

Serve with the **wedges** and **slaw** alongside.

Enjoy!