



# Hawaiian Beef and Double Bacon Burger

with Cheese, Wedges and Coleslaw

N° 18

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



Potato



Beef Mince



Sriracha



Pineapple Rings



Vine Tomato



Baby Gem Lettuce



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 you use them!

### Basic cooking tools you will need:

Baking Tray, Mixing Bowl, Coarse Grater, Frying Pan and Kitchen Foil

### Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Beef Mince**	240g	360g	480g
Sriracha	1 sachet	1½ sachets	2 sachets
Pineapple Rings	1 tin	1½ tins	2 tins
Vine Tomato	2	3	4
Baby Gem Lettuce**	1 sachet	1½ sachets	2 sachets
Red Wine Vinegar <b>14)</b>	1 sachet	1½ sachets	2 sachets
Sesame Oil <b>3)</b>	1 sachet	1½ sachets	2 sachets
Coleslaw Mix**	1 bag	1½ bags	2 bags
Cheddar Cheese <b>7)</b> **	2 blocks	3 blocks	4 blocks
Burger Bun <b>8)</b> <b>11)</b> <b>13)</b>	2	3	4
Mayonnaise <b>8)</b> <b>9)</b>	1 sachet	1½ sachets	2 sachets
Streaky Bacon**	4	6	8

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredients	788g	100g
Energy (kJ/kcal)	4841/1157	614/147
Fat (g)	62	8
Sat. Fat (g)	21	3
Carbohydrate (g)	101	13
Sugars (g)	20	3
Protein (g)	50	6
Salt (g)	2.57	0.33

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, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly 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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## 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.



## 4. Prep the Coleslaw

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**.



## 2. Make the Burger

Meanwhile, pop the **beef mince** in a bowl along with **half** the **sriracha** and ½ 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!



## 5. Cook the Burger

Heat a splash of **oil** in a 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. **IMPORTANT:** Cook the bacon 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.



## 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.



## 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!