



Mexican Style Pork Burger

with Sweet Potato Chips, Zingy Salad and Lime Mayo

Calorie Smart 30 Minutes • Little Spice • 2 of your 5 a day

25



Sweet Potato



Mexican Style Spice



Panko Breadcrumbs



Pork Mince



Lime



Medium Tomato



Iceberg Lettuce



Seeded Burger Bun



Mayonnaise

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Cutting Board, Knife, Baking Tray, Bowls and Frying Pan.

Ingredients

	2P	3P	4P
Sweet Potato**	1	2	2
Mexican Style Spice	1 sachet	1 sachet	2 sachets
Panko Breadcrumbs 13)	10g	25g	25g
Water*	2 tbsp	3 tbsp	4 tbsp
Pork Mince**	240g	360g	480g
Lime**	½	1	1
Medium Tomato	1	2	2
Iceberg Lettuce**	1	1	2
Seeded Burger Bun 13)	2	3	4
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	490g	100g
Energy (kJ/kcal)	2512/600	513/123
Fat (g)	23	5
Sat. Fat (g)	7	1
Carbohydrate (g)	69	14
Sugars (g)	16	3
Protein (g)	31	6
Salt (g)	1.22	0.25

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg **9)** Mustard **13)** Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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1 Chip, Chip Hooray

Preheat your oven to 200°C. Slice the **sweet potato** into 2cm wide slices, then chop the slices into 2cm wide chips. Pop the **chips** on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Toss to coat and spread out in a single layer. Once your oven is hot, roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking.



4 Finish the Prep

While the **burgers** cook, zest and halve the **lime**. Chop the **tomatoes** into 2cm chunks. Reserve 1 leaf of **lettuce** per person, then thinly slice the rest. Halve the **burger buns**.



2 Make the Burger

Put the Mexican style **spice** in a large bowl. Add the **breadcrumbs** and **water** (see ingredients for amount). Season with **salt** and **pepper**, mix, then add the **pork mince**. Mix with your hands until combined, then shape into **burgers** about 2cm thick, 1 per person. **IMPORTANT:** Remember to wash your hands after handling raw meat.



5 Finish Off

Pop the **lime zest** into a small bowl and add the **mayo**, season with **salt** and **pepper** and mix together. Set aside. Squeeze the **lime juice** into a bowl and season with **salt** and **pepper**. Add a drizzle of **oil**, a pinch of **sugar** and the **tomatoes**. Mix and set aside. When everything is nearly cooked, warm the **burger buns** on a baking tray on the middle shelf of your oven, 3-4 mins.



3 Fry the Burgers

Heat a drizzle of **oil** in a 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 4 mins and lower the heat if they are burning. **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle.



6 Serve

Spread a dollop of **lime mayo** on the bottom of each **burger bun**, top with a **burger** and finish with a **lettuce leaf** and the **bun lid**. Add the sliced **lettuce** to the **tomatoes** and toss to coat. Serve on the side along with the **sweet potato chips**.

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.