



Hawaiian Style Double Bacon Burger

with Cheese, Pineapple and Sriracha

N° 27

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



-  Potato
-  Beef Mince
-  Sriracha
-  Pineapple Rings
-  Medium 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 and Frying Pan.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small 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 Lettuce**	1	1½	2
Red Wine Vinegar (14)	1 sachet	1 sachet	2 sachets
Sesame Oil (3)	½ sachet	¾ sachet	1 sachet
Coleslaw Mix**	1 bag	1½ bags	2 bags
Cheddar Cheese (7)**	2 blocks	3 blocks	4 blocks
Burger Bun (8) (11) (13)	2	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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

You can recycle me!

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.



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**.



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!



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 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.



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!

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.