



Easy Caribbean Pork Burger

with Cheesy Fries & Mango Mayo

Grab your Meal Kit with this symbol



Potato



Pork Mince



Mild Caribbean Jerk Seasoning



Fine Breadcrumbs



Shredded Cheddar Cheese



Bake-At-Home Burger Buns



Tomato



Mango Mayonnaise



Mixed Salad Leaves

Hands-on: 15-25 mins
Ready in: 30-40 mins

Homemade burgers have never looked so good, or easy! Add our mild Caribbean seasoning to the juicy pork patties, and pop them in the pan while the Cheddar-adorned fries finish in the oven. Serve with mango mayo to round out the tropical vibes.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
pork mince	1 small packet	1 medium packet
mild Caribbean jerk seasoning	1 medium sachet	1 large sachet
fine breadcrumbs	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
bake-at-home burger buns	2	4
tomato	1	2
mango	1 packet	1 packet
mayonnaise	(50g)	(100g)
mixed salad leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3743kJ (895Cal)	680kJ (163Cal)
Protein (g)	45.4g	8.2g
Fat, total (g)	41.1g	7.5g
- saturated (g)	15.4g	2.8g
Carbohydrate (g)	80.4g	14.6g
- sugars (g)	10.8g	2g
Sodium (mg)	1478mg	268mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until just tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the fries between two trays.

3



Add the cheese & heat the buns

- When fries have **5 minutes** remaining, remove from oven. Sprinkle with **shredded Cheddar cheese**. Return to oven to bake until golden and crispy.
- Meanwhile, place **bake-at-home burger buns** directly on a wire oven rack. Bake until heated through, **3 minutes**.

2



Cook the patties

- Meanwhile, combine **pork mince**, **mild Caribbean jerk seasoning**, **fine breadcrumbs** and a generous pinch of **salt** in a medium bowl.
- Shape **pork mixture** into evenly sized patties (one per person) slightly larger than the burger buns.
- When fries have **10 minutes** remaining, heat a drizzle of **olive oil** in a large frying pan over medium-high heat. Cook **pork patties** until just cooked through, **5-6 minutes** each side (cook in batches if your pan is getting crowded).

4



Serve up

- Thinly slice **tomato**. Slice burger buns in half. Spread each bun with a layer of **mango mayonnaise**.
- Top with a Caribbean pork patty, sliced tomato and **mixed salad leaves**.
- Serve with cheesy fries and any remaining mango mayo.

Enjoy!

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