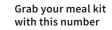


Loaded Beef Burger & Potato Fries with Charred Pineapple, Fried Egg & Burger Sauce

KIWI FLAVOURS

AIR FRYER FRIENDLY









Potato

Pineapple Slices





Kiwi Spice Blend





Fine Breadcrumbs







Shredded Cabbage

Burger Sauce







Prep in: 25-35 mins Ready in: 30-40 mins

We know some people have mixed feelings about pineapple on pizza, but how about on a burger? We argue that it gives this beef burger that extra fresh edge. If that hasn't quipped your interest, what about adding an egg because everyone loves an egg. Trust us, this is the new and improved burger.

Pantry items

Olive Oil, Eggs, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Air fryer or oven tray lined with baking paper \cdot Large frying pan \cdot Medium frying pan

Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
pineapple slices	½ tin	1 tin	
beef mince	1 medium packet	2 medium packets OR 1 large packet	
Kiwi spice blend	1 sachet	2 sachets	
fine breadcrumbs	1 medium packet	1 large packet	
eggs*	3	6	
burger buns	2	4	
shredded cabbage mix	½ medium packet	1 medium packet	
white wine vinegar*	drizzle	drizzle	
burger sauce	1 medium packet	1 large packet	
garlic aioli	1 medium packet	1 large packet	

*Pantry Items Nutrition

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Avg Qty	Per Serving	Per 100g	
Energy (kJ)	4577kJ (1094Cal)	688kJ (164Cal)	
Protein (g)	55.3g	8.3g	
Fat, total (g)	56.1g	8.4g	
- saturated (g)	15.5g	2.3g	
Carbohydrate (g)	92.9g	14g	
- sugars (g)	16.8g	2.5g	
Sodium (mg)	1152mg	173mg	
Dietary Fibre (g)	6.4g	1σ	

The quantities provided above are averages only.

Allergens

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

Visit **hellofresh.co.nz/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Air fry the fries

- Set your air fryer to 200°C.
- Cut potato into thin fries. Place fries into the air fryer basket and cook for 10 minutes.
- Shake the basket, then cook until golden, a further 10-15 minutes.

TIP: No air fryer? Preheat oven to 240°C/220°C fan-forced. Place fries on a lined oven tray, drizzle with olive oil, season and toss to coat. Spread out evenly, then bake until tender, 20-25 minutes.



Get prepped

- Meanwhile, drain pineapple slices (see ingredients).
- In a medium bowl, combine beef mince, Kiwi spice blend, fine breadcrumbs and the egg (1 egg for 2 people / 2 eggs for 4 people).
- Using damp hands, shape beef mixture into 2cm-thick patties (1 per person). Set aside.

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into patties!



Cook the patties

- Heat a large frying pan over high heat. Cook pineapple slices until lightly charred,
 2-3 minutes each side. Transfer to a plate.
- Return frying pan to medium-high heat with a drizzle of olive oil.
- Cook beef patties until just cooked through,
 4-5 minutes each side (cook in batches if your pan is getting crowded).



Fry the eggs

- Meanwhile, heat a medium frying pan over high heat with a drizzle of olive oil.
- When oil is hot, crack the remaining eggs into the pan. Cook until egg whites are firm and yolks are cooked to your liking, 2-3 minutes.



Bring it all together

- While the eggs are cooking, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.
- In a second medium bowl, combine shredded cabbage mix (see ingredients) and a drizzle of white wine vinegar and olive oil. Season to taste.



Serve up

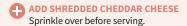
- Spread burger sauce over the burger bun bases, then top each bun with slaw, a beef patty, charred pineapple and a fried egg.
- Serve with potato fries and garlic aioli. Enjoy!

Little cooks: Take the lead and help build the burgers!









If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

