

# Spooky Spiced Halloween Burgers

with scary sweet potatoes

35 – 40 mins

23



Pork Mince



Brioche Buns



Breadcrumbs



Mustard



Grated Cheese



Sweet Potato



Tomato



Aioli



Mexican Style Spice Mix

Pantry Items: Oil, Salt, Pepper, Water



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, pan with lid

## Ingredients

	2P	4P
Pork Mince	240 g	480 g
Brioche Buns	2 units	4 units
Breadcrumbs	1 pack	1 pack
Mustard	½ sachet	1 sachet
Grated Cheese	50 g	100 g
Sweet Potato	2 units	4 units
Tomato	1 unit	2 units
Aioli	1 sachet	2 sachets
Mexican Style Spice Mix	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>541.3 g</b>	<b>100 g</b>
Energy (kJ/kcal)	4062.7 kJ/ 971 kcal	750.5 kJ/ 179.4 kcal
Fat (g)	44.8 g	8.3 g
Sat. Fat (g)	13.4 g	2.5 g
Carbohydrate (g)	97.3 g	18 g
Sugars (g)	19.1 g	3.5 g
Protein (g)	42.2 g	7.8 g
Salt (g)	2.2 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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.

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## Make the Scary Sweet Potatoes

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **sweet potato** widthways into 1cm thick rounds.
- Using a knife, carefully carve eyes and a mouth into each slice to make scary **sweet potato** faces.
- On a lined baking tray, toss with **salt, pepper** and a drizzle of **oil**.
- Cook on the top shelf of the oven until golden, 25-30 mins. Turn halfway through.

**TIP:** If you aren't into scary stuff, cut the sweet potatoes into wedges and cook as above.



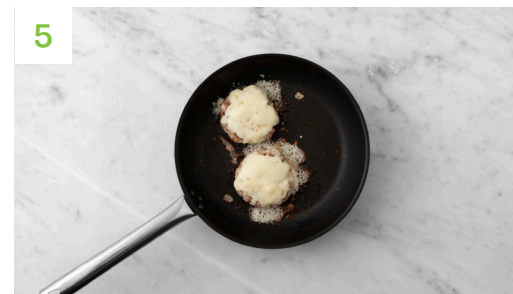
## Fry the Burgers

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once the pan is hot, fry the burgers until cooked through and nicely browned on each side, 12-15 mins total.
- Turn every 2-3 mins. **IMPORTANT:** Burgers are cooked when no longer pink in the middle.



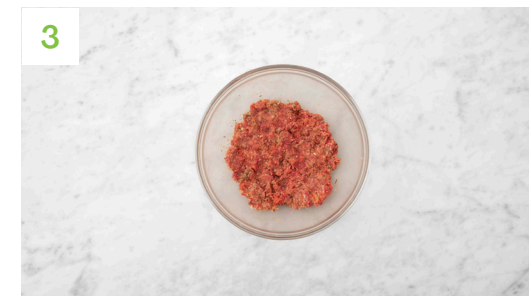
## Get Prepped

- Thinly slice the **tomato**.



## Melt the Cheese

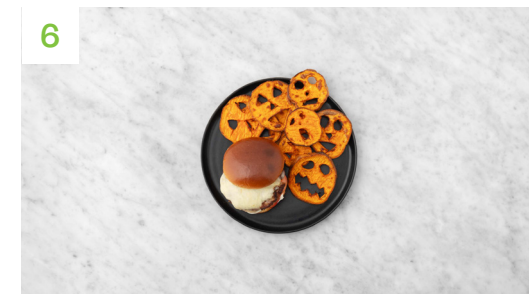
- Once cooked, pop the **cheese** on top of the burgers, pressing it down gently so it stays in place.
- Reduce the heat to low, add a splash of **water** to the pan and cover with a lid or some tin foil.
- Allow the **cheese** melt, 2-3 mins, then remove the pan from the heat.
- Meanwhile, pop the burger **buns** into the oven to warm through, 2-3 mins.



## Form the Burgers

- Mix the **pork mince**, **half** a sachet of **mustard** (per 2P), **Mexican spice**, **breadcrumbs** and 2 tbsp **water** (per 2P) in a large bowl.
- Add a generous pinch of **salt** and **pepper** and mix everything together by hand until well combined.
- Form the mixture into evenly-sized burgers—1 per person. **IMPORTANT:** Wash hands and equipment after handling raw meat.

**TIP:** The burgers will shrink a little as they cook.



## Assemble Your Burgers

- Spread **aioli** over the cut side of each **bun**.
- Divide **tomato** slices between **bun** bases.
- Place a cheesy burger on top.
- Close with the **bun** lid.
- Serve with the scary **sweet potato** faces alongside.

Enjoy!