



American Pork Burger

with Rainbow Slaw & Fries

Grab your Meal Kit with this symbol



Potato



Spring Onion



Slaw Mix



BBQ Mayonnaise



Garlic



Pork Mince



All-American Spice Blend



Fine Breadcrumbs



Bake-At-Home Burger Buns



Beef Mince

Hands-on: **15-25 mins**
Ready in: **25-35 mins**

We've taken the best parts of the American Southern BBQ experience – sweet and savoury sauce, aromatic spices and a crisp slaw – and added a tender pork patty and soft brioche buns for a burger that y'all will love!



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar, Egg

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 |
| spring onion | 2 stems | 4 stems |
| slaw mix | 1 bag (200g) | 1 bag (400g) |
| BBQ mayonnaise | 1 packet (100g) | 2 packets (200g) |
| white wine vinegar* | 2 tsp | 1 tbs |
| garlic | 2 cloves | 4 cloves |
| pork mince | 1 small packet | 1 medium packet |
| All-American spice blend | 1 sachet | 2 sachets |
| salt* | ¼ tsp | ½ tsp |
| fine breadcrumbs | 1 packet | 2 packets |
| egg* | 1 | 2 |
| bake-at-home burger buns | 2 | 4 |
| beef mince** | 1 small packet | 1 medium packet |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|------------------|----------------|
| Energy (kJ) | 4235kJ (1012Cal) | 660kJ (158Cal) |
| Protein (g) | 44.9g | 7g |
| Fat, total (g) | 49.3g | 7.7g |
| - saturated (g) | 11.5g | 1.8g |
| Carbohydrate (g) | 89.3g | 13.9g |
| - sugars (g) | 18.6g | 13.9g |
| Sodium (mg) | 1943mg | 303mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|------------------|----------------|
| Energy (kJ) | 4217kJ (1007Cal) | 657kJ (157Cal) |
| Protein (g) | 48.6g | 7.6g |
| Fat, total (g) | 47.2g | 7.4g |
| - saturated (g) | 11.3g | 1.8g |
| Carbohydrate (g) | 89.3g | 13.9g |
| - sugars (g) | 18.6g | 2.9g |
| Sodium (mg) | 1955mg | 304mg |

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.

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://www.hellofresh.com.au/contact)

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Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries. Place on a lined oven tray. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.



Get prepped

While the fries are baking, thinly slice the **spring onion**. In a large bowl, combine the **spring onion**, **slaw mix**, the **white wine vinegar** and 1/2 the **BBQ mayonnaise**. Season and toss to combine. Set aside. Finely chop the **garlic**.



Make the pork patties

In a second large bowl, combine the **garlic**, **pork mince**, **All-American spice blend**, the **salt**, **fine breadcrumbs** and **egg**. Season with **pepper** and mix well. Shape the **mixture** into patties slightly larger than your burger buns. You should get 1 patty per person. Set aside.

TIP: Make a shallow indent in the centre of each patty to help prevent it puffing up as it cooks.



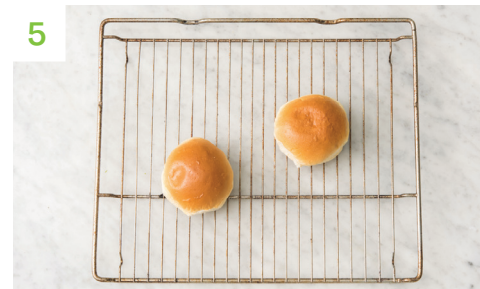
CUSTOM RECIPE

If you have received beef mince, prepare in the same way as the pork!



Cook the pork patties

Heat a drizzle of **olive oil** in a large pan over a medium heat. Add the **patties** and cook, turning, until browned and cooked through, **5-6 minutes**.



Bake the burger buns

When the patties have **3 minutes** cook time remaining, place the **bake-at-home burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**.



Serve up

Spread a thin layer of the **BBQ mayo** over the burger bun bases and top with a burger patty and the rainbow slaw. Serve with the fries and any remaining slaw.

Enjoy!