

Quick American Pork Burger

with Rainbow Slaw & Fries

Grab your Meal Kit with this symbol



Potato



Pineapple Slices



Spring Onion



Slaw Mix



BBQ Mayo



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
pineapple slices	1 tin	2 tins
spring onion	2 stems	4 stems
slaw mix	1 medium bag	1 extra large bag
white wine vinegar*	2 tsp	1 tbs
BBQ mayo	1 packet (100g)	2 packets (200g)
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 medium packet	1 large packet
egg*	1	2
bake-at-home burger buns	2	4
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4321kJ (1032Cal)	576kJ (137Cal)
Protein (g)	45.4g	6g
Fat, total (g)	44.4g	5.9g
- saturated (g)	10.8g	1.4g
Carbohydrate (g)	104.2g	13.9g
- sugars (g)	31.7g	4.2g
Sodium (mg)	1943mg	259mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4304kJ (1028Cal)	573kJ (136Cal)
Protein (g)	49g	6.5g
Fat, total (g)	42.3g	5.6g
- saturated (g)	10.6g	1.4g
Carbohydrate (g)	104.2g	13.9g
- sugars (g)	31.7g	4.2g
Sodium (mg)	1955mg	260mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

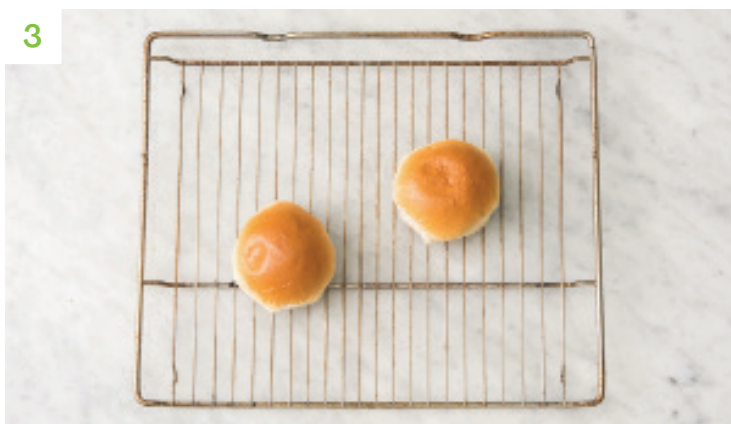
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Get prepped

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries and place on a lined oven tray. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.
- Meanwhile, drain **pineapple slices**. Set aside.
- Thinly slice **spring onion**. In a large bowl, combine **spring onion**, **slaw mix**, **white wine vinegar** and 1/2 the **BBQ mayonnaise**. Season and toss to combine. Set aside.
- Finely chop **garlic**.



Cook the patties

- In a large pan, heat a drizzle of **olive oil** over a medium heat. When oil is hot, cook patties, turning, until browned and cooked through, **5-6 minutes**.
- When patties have **3 minutes** cook time remaining, place **bake-at-home burger buns** on an oven wire rack and bake until heated through, **3 minutes**.



Make the patties

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

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

CUSTOM RECIPE

If you've swapped for beef mince, use it instead of the pork mince!



Serve up

- Spread a thin layer of **BBQ mayo** over bun bases. Top with pineapple, a burger patty and rainbow slaw.
- Serve with fries and any remaining slaw.

Enjoy!