



AMERICAN PORK BURGER

with Fries & Rainbow Slaw



Add aioli to slaw for extra flavour



Potato



Spring Onion



Carrot



Shredded Cabbage Mix



Garlic Aioli



Garlic



Coriander



BBQ Sauce



Pork Mince



All-American Spice Blend



Fine Breadcrumbs



Bake-At-Home Burger Bun

Hands-on: **20-30** mins
Ready in: **30-40** 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!

Pantry Staples: Olive Oil, White Wine Vinegar, Egg

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **oven tray** lined with **baking paper** • **large frying pan**



1 BAKE THE FRIES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

TIP: Cut the potato to the correct size so it cooks in the allocated time.



2 GET PREPPED

While the fries are in the oven, thinly slice the **spring onion**. Grate the **carrot** (unpeeled). In a large bowl, combine the **spring onion**, **carrot**, **shredded cabbage mix**, **white wine vinegar** and **1/2 the garlic aioli**. Season with **salt** and **pepper** and toss to combine. Set aside. Finely chop the **garlic** (or use a garlic press). Finely chop the **coriander**. In a small bowl, mix together the **BBQ sauce** and the **remaining garlic aioli**.



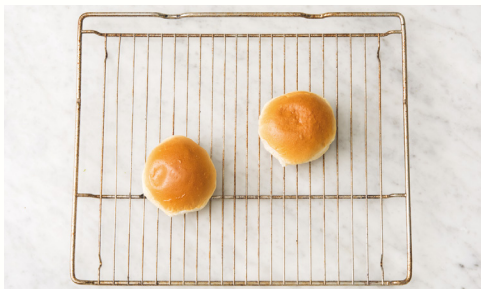
3 MAKE THE PORK PATTIES

In a second large bowl, combine the **garlic**, **coriander**, **pork mince**, **All-American spice blend**, the **salt**, **fine breadcrumbs** and **egg**. Season with a **good pinch of pepper** and mix well. Shape the mixture into patties (1 patty per person) slightly larger than your burger buns. Set aside. **TIP:** Make a shallow indentation in the centre of each patty to help prevent it puffing up as it cooks.



4 COOK THE PORK PATTIES

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



5 BAKE THE BURGER BUNS

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



6 SERVE UP

Spread a thin layer of the **BBQ mayo** over the bun bases and top with the **pork patties**. Finish with a serve of the **rainbow slaw**. Serve any remaining slaw on the side with the fries.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

| | 2P | 4P |
|--------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| spring onion | 1 bunch | 1 bunch |
| carrot | 1 | 2 |
| shredded cabbage mix | 1 bag (150g) | 1 bag (300g) |
| white wine vinegar* | 2 tsp | 1 tbs |
| garlic aioli | 1 tub (50g) | 1 tub (100g) |
| garlic | 2 cloves | 4 cloves |
| coriander | 1 bunch | 1 bunch |
| BBQ sauce | 1 tub (40g) | 2 tubs (80g) |
| pork mince | 1 packet | 1 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 bun | 2 | 4 |

*Pantry Items

| NUTRITION | PER SERVING | PER 100G |
|------------------|-----------------|----------------|
| Energy (kJ) | 3780kJ (904Cal) | 556kJ (133Cal) |
| Protein (g) | 46.4g | 6.8g |
| Fat, total (g) | 33.1g | 4.9g |
| - saturated (g) | 8.9g | 1.3g |
| Carbohydrate (g) | 95.4g | 14.0g |
| - sugars (g) | 22.9g | 3.4g |
| Sodium (g) | 1600mg | 235mg |

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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