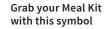
Quick American Pork Burger with Rainbow Slaw & Fries















Spring Onion



Pineapple Slices



All-American



Spice Blend



Fine Breadcrumbs



Bake-At-Home



Slaw Mix

Burger Buns



Pork Mince



BBQ Mayo

Prep in: 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!

Pantry items

Olive Oil, Egg, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You will need

Oven tray lined with baking paper · Large frying pan

Inaredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
pineapple slices	1 tin	2 tins
spring onion	1 stem	2 stems
slaw mix	1 medium bag	1 extra large bag
garlic	2 cloves	4 cloves
pork mince	1 small packet	1 medium packet
All-American spice blend	1 sachet	2 sachets
salt*	1/4 tsp	½ tsp
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
bake-at-home burger buns	2	4
white wine vinegar*	2 tsp	1 tbs
BBQ mayo	1 packet (100g)	2 packets (200g)

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4372kJ (1044Cal)	588kJ (140Cal)
Protein (g)	45.4g	6.1g
Fat, total (g)	43.8g	5.9g
- saturated (g)	10.4g	1.4g
Carbohydrate (g)	109.5g	14.7g
- sugars (g)	31.2g	4.2g
Sodium (mg)	1880mg	253mg

The quantities provided above are averages only.

Allergens

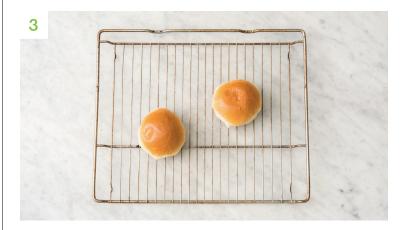
Always read product labels for the most up-to-date allergen information.

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



Bake the fries & get prepped

- · Preheat oven to 240°C/220°C fan-forced.
- Cut **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**, season with salt and toss to coat. Bake until tender, 20-25 minutes.
- Meanwhile, drain **pineapple slices**. Set aside.
- Thinly slice spring onion. In a large bowl, combine spring onion and slaw mix. then set aside.
- Finely chop garlic.



Heat the buns & toss the slaw

- When the patties have 3 minutes remaining, place bake-at-home burger buns on a wire oven rack. Bake until heated through, 3 minutes.
- Meanwhile, dress slaw with a drizzle of white wine vinegar and 1/2 the BBQ mayo. Toss to combine. Season to taste.

Little cooks: Take the lead and help toss the slaw!



Make the patties

- In a second large bowl, combine garlic, pork mince, All-American spice **blend**, the **salt**, **fine breadcrumbs** and the **egg**. Season with **pepper**. Shape **mixture** into patties (1 per person), slightly larger than a burger bun.
- In a large frying pan, heat a drizzle of **olive oil** over medium heat. Cook patties, turning, until browned and cooked through, 5-6 minutes each side (cook in batches if your pan is getting crowded).

Little cooks: Help combine and shape the patty mixture! Make a shallow indent in the centre of each patty to help prevent it from puffing up as it cooks (make sure to wash your hands well afterwards!).



Serve up

- Cut the buns in half, then spread each bun base with the remaining BBQ mayo. Top with two pineapple slices, an American pork patty and some rainbow slaw.
- · Serve with fries and remaining slaw. Enjoy!

Little cooks: Show them how it's done and help build the burgers!



