



# Quick American Pork Burger

with Rainbow Slaw & Fries

Grab your Meal Kit  
with this symbol



Potato



Pineapple Slices



Spring Onion



Garlic



All-American  
Spice Blend



Fine Breadcrumbs



Bake-At-Home  
Burger Buns



Slaw Mix



Pork Mince



BBQ Mayo

## Pantry items

Olive Oil, Egg, White Wine Vinegar

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!



## 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
<b>olive oil*</b>	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
<b>salt*</b>	¼ tsp	½ tsp
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
bake-at-home burger buns	2	4
<b>white wine vinegar*</b>	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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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**.

3



## 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!

2



## 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!).

4



## 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!

## We're here to help!

Scan here if you have any questions or concerns

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