



# Asian Pork & Slaw Burger

with Fries & Sichuan Mayo

Grab your Meal Kit with this symbol



Potato



Pork Mince



Fine Breadcrumbs



Sichuan Garlic Paste



Mint



Mayonnaise



Slaw Mix



Tomato



Bake-At-Home Burger Buns

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

We've put an Asian spin to a classic American meal! Juicy pork mince combines with our tasty Sichuan garlic paste, while crispy slaw and potato fries tie this meal together.

### Pantry items

Olive Oil, Rice Wine Vinegar

## 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
pork mince	1 small packet	1 large packet
fine breadcrumbs	1 packet	2 packets
Sichuan garlic paste	1 packet (80g)	2 packets (160g)
mint	1 bunch	1 bunch
mayonnaise	1 packet (40g)	2 packets (80g)
rice wine vinegar*	2 tsp	1 tbs
slaw mix	1 bag (150g)	1 bag (300g)
tomato	1	2
bake-at-home burger buns	2	4

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	4277kJ (1022Cal)	683kJ (163Cal)
Protein (g)	39.4g	6.3g
Fat, total (g)	52.7g	8.4g
- saturated (g)	12.8g	2g
Carbohydrate (g)	90.1g	14.4g
- sugars (g)	18.5g	3g
Sodium (mg)	1239mg	198mg

### 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.



### 1. Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries onto the 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. Make the burger patties

While the fries are baking, combine the **pork mince**, **fine breadcrumbs** and **1/2 the Sichuan garlic paste** in a medium bowl. Shape the **pork mixture** into evenly sized patties slightly larger than your burger buns (one per person).

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



### 3. Cook the burgers

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

**TIP:** If your pan is getting crowded, cook in batches for the best results, adding more oil as needed.

**TIP:** If your patties are starting to char too much, reduce the heat to medium.



### 4. Make the Sichuan mayo

While the patties are cooking, pick the **mint** leaves and thinly slice. In a medium bowl, combine the **mayonnaise** with the **remaining Sichuan garlic paste**. Transfer **1/2 the Sichuan mayo** to another medium bowl and add the **rice wine vinegar**, **slaw mix** and **mint**. Toss to coat. Thinly slice the **tomato**.



### 5. Heat the burger buns

Place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



### 6. Serve up

Cut the burger buns in half. Spread the bases with a layer of Sichuan mayo, then top with a pork patty, tomato and a handful of slaw. Serve with the fries and remaining slaw.

**Enjoy!**