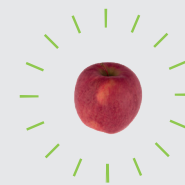




SPEEDY JUICY PORK & APPLE BURGERS

with Chop-Style Avocado Salad & Aioli



Add apple to pork patties for a touch of sweetness



Avocado



Red Onion



Red Apple



Pork Mince



Bake-At-Home Burger Buns



Garlic Aioli



Mixed Salad Leaves



Hands-on: **25 mins**
Ready in: **30 mins**

You know what's cool? Yeah, that's right – burgers. You know what else is cool? Mixing up a fast food classic with the sophisticated combination of pork and red apple. Served with a side of perfect chop-style avocado salad and you may as well put on your sunglasses at night, because you just became the coolest cat in the neighbourhood.

Pantry Staples: Olive Oil, Salt, Brown Sugar, White Wine Vinegar

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, box grater, spoon, medium bowl, plate, large frying pan, spatula, small bowl, spoon** and a **large bowl**.



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **red onion**. Grate the **red apple** (unpeeled). Dice the **avocado**.

TIP: Slice the avocado into cubes while the flesh is still in the skin, then scoop the cubed flesh out with a spoon.



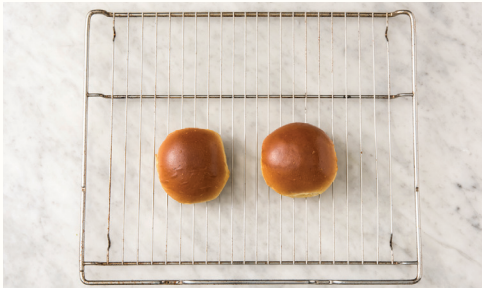
2 MAKE THE PORK PATTIES

In a medium bowl, combine the **pork mince, red onion, red apple, salt (use suggested amount)** and a **pinch of pepper**. Form the mixture into patties about the size of the burger buns. **TIP:** You should get one patty per person. Set aside on a plate, ready to cook!



3 COOK THE PORK PATTIES

Heat a **drizzle of olive oil** in a large frying pan over a medium-high heat. Once hot, add the **pork & apple patties** and cook for **4-5 minutes** on each side, or until cooked through.



4 WARM THE BURGER BUNS

While the patties are cooking, place the **bake-at-home burger buns** directly onto the wire racks in the oven. Cook for **3 minutes**, or until heated through. Remove from the oven and slice in half.



5 MAKE THE SALAD

In a small bowl, combine **1 tbs of garlic aioli, the brown sugar and white wine vinegar**. Stir through **1 tsp of water** at a time until the aioli dressing is a runny consistency. In a large bowl, toss the **mixed salad leaves** (reserve some for the burgers) and **avocado** with the **aioli dressing**. **TIP:** Dress the salad just before serving to avoid soggy leaves.



6 SERVE UP

Spread the **remaining garlic aioli** over the base of each burger bun and top with a **pork & apple patty** and a handful of the reserved **mixed salad leaves**. Serve with the **avocado salad** on the side.

ENJOY!

4-5 PEOPLE INGREDIENTS

| | 4-5P |
|--------------------------|-----------------|
| olive oil* | refer to method |
| red onion | 1 |
| red apple | 1 |
| avocado | 1 |
| pork mince | 1 packet |
| salt* | ½ tsp |
| bake-at-home burger buns | 5 |
| garlic aioli | 1 tub (100g) |
| brown sugar* | ½ tsp |
| white wine vinegar* | 1 tsp |
| mixed salad leaves | 1 bag |

*Pantry Items

| NUTRITION | PER SERVING | PER 100G |
|------------------|-----------------|----------------|
| Energy (kJ) | 3350kJ (800Cal) | 735kJ (176Cal) |
| Protein (g) | 41.8g | 9.2g |
| Fat, total (g) | 41.5g | 9.1g |
| - saturated (g) | 11.4g | 2.5g |
| Carbohydrate (g) | 59.3g | 13.0g |
| - sugars (g) | 13.1g | 2.9g |
| Sodium (g) | 679mg | 149mg |

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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