



PORK & CARMELISED ONION BURGERS

with Chips & Cucumber-Apple Salad



Make patties with
pork sausage mince



Potato



Brown Onion



Cucumber



Apple



Classic Pork
Sausages



Bake-At-Home
Burger Bun



Garlic Aioli



Mixed Salad
Leaves



Hands-on: **35** mins
Ready in: **40** mins

Did you know you can use pork sausages to make instant burger patties? Just squeeze the mince from the casings, then shape it into patties and start cooking to make these super-tasty burgers with all the trimmings.

Pantry Staples: Olive Oil, Balsamic Vinegar,
Brown Sugar

BEFORE YOU START

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

- **two oven trays** lined with **baking paper** • **medium frying pan** • **large frying pan**



1 BAKE THE CHIPS

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm chips. Spread the chips over two oven trays lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**.

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



2 GET PREPPED

While the chips are baking, thinly slice the **brown onion**, **cucumber** and **apple**.



3 CARMELISE THE ONION

In a medium frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **onion** and cook, stirring often, until softened, **5-6 minutes**. Add **2 tbs** of the **balsamic vinegar**, the **water** and **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**.



4 COOK THE PORK PATTIES

While the onion is cooking, squeeze the **classic pork sausage** mince from the casings. Shape it into patties a little larger than your burger buns (one per person). In a large frying pan, heat a **small drizzle** of **olive oil** over a medium-high heat. Add the **pork patties** and press down with a spatula to flatten. Cook, turning occasionally, until browned and cooked through, **8-12 minutes**. 💡 **TIP:** If your pan is getting crowded, cook in batches for the best result!



5 MAKE THE SALAD

While the patties are cooking, place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**. In a medium bowl, combine the **remaining 2 tsp** of **balsamic vinegar**, a **drizzle** of **olive oil** and a **pinch** of **salt** and **pepper**. Add the **cucumber**, **apple** and **1/2** the **mixed salad leaves**. Just before serving, toss to coat.



6 SERVE UP

Cut the burger buns in half and spread the bases with a layer of **garlic aioli**. Top with a handful of the reserved mixed salad leaves, a pork patty and some caramelised onion. Serve with the chips and salad.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
potato	3
brown onion	2
cucumber	1
apple	1
balsamic vinegar*	2½ tbs
water*	1 tbs
brown sugar*	1½ tbs
classic pork sausages	1 packet
bake-at-home burger bun	5
mixed salad leaves	1 bag (60g)
garlic aioli	1 packet (100g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4640kJ (1110Cal)	684kJ (164Cal)
Protein (g)	36.1g	5.3g
Fat, total (g)	60.5g	8.9g
- saturated (g)	20.9g	3.1g
Carbohydrate (g)	96.6g	14.3g
- sugars (g)	25.1g	3.7g
Sodium (g)	1770mg	261mg

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

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Hello@HelloFresh.com.au

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