



Southeast Asian Pork Burgers

with Fries & Pickled Cucumber Slaw

Grab your Meal Kit with this symbol



Potato



Cucumber



Pork Mince



Fine Breadcrumbs



Southeast Asian Spice Blend



Bake-At-Home Burger Buns



Garlic Aioli



Slaw Mix

Hands-on: **30-40 mins**
Ready in: **35-45 mins**

We reckon this Asian-inspired burger will become an instant hit tonight! Juicy pork patties get a boost from our exotic Asian spice blend for an unbelievable tasty flavour that marries perfectly with cooling cucumber and a crisp, refreshing slaw.

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Sugar, Soy Sauce

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
cucumber	1	2
vinegar* (white wine or rice wine)	¼ cup	½ cup
sugar*	1 tsp	2 tsp
salt*	1 tsp	2 tsp
pork mince	1 packet	1 packet
soy sauce*	1 tbs	2 tbs
fine breadcrumbs	1 packet	2 packets
Southeast Asian spice blend	1 sachet	2 sachets
bake-at-home burger buns	2	4
garlic aioli	1 packet (100g)	2 packets (200g)
slaw mix	1 bag (150g)	1 bag (300g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4210kJ (1010Cal)	628kJ (150Cal)
Protein (g)	42.3g	6.3g
Fat, total (g)	51.4g	7.7g
- saturated (g)	9.2g	1.4g
Carbohydrate (g)	85.0g	12.7g
- sugars (g)	13.4g	2.0g
Sodium (g)	2190mg	327mg

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 **220°C/200°C fan-forced**. Cut the **potatoes** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper, **drizzle** with **olive oil** and season with **salt** and **pepper**. 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.



4. Bake the burger buns

While the patties are cooking, place the **bake-at-home burger buns** directly onto a wire oven rack and bake until heated through, **3 minutes**.



2. Pickle the cucumber

While the fries are baking, thinly slice the **cucumber** into half-moons. In a medium bowl, combine the **vinegar**, **sugar** and the **salt**. Stir to dissolve and add the **cucumber**. Add **enough water** to cover the **cucumber**. Toss to coat, then set aside, tossing every few minutes to coat in the pickling liquid.

TIP: Be sure to slice the cucumber thinly enough so it pickles in the allocated time.



5. Make the slaw

Drain the **pickled cucumber**, reserving some pickling liquid (**1 tsp for 2 people / 2 tsp for 4 people**). In a medium bowl, combine the **reserved pickling liquid**, **pickled cucumber**, the **slaw mix** and **1/2 the garlic aioli**. Toss to coat.



3. Cook the patties

When the fries have **15 minutes** cook time remaining, combine the **pork mince**, **soy sauce**, **fine breadcrumbs** and **Southeast Asian spice blend** in a medium bowl. Shape the mixture into evenly sized patties a bit larger than your burger buns. Heat a **drizzle of olive oil** in a large frying pan over a medium-high heat. Add the **pork patties** and cook, turning occasionally, until just cooked through, **6-8 minutes**.

TIP: Don't worry if the patties char a little, this adds to the flavour.



6. Serve up

Cut the burger buns in half. Spread the bases with the remaining garlic aioli and top with the pork patties and a handful of the pickled cucumber slaw. Serve with the fries and the remaining slaw.

Enjoy!