

# Sweet Chilli Pork Burger

with Sesame Fries & Rainbow Slaw

Grab your Meal Kit with this symbol



Potato



Sesame Seeds



Coriander



Garlic



Ginger



Cucumber



Sweet Chilli Sauce



Garlic Aioli



Slaw Mix



Pork Mince



Fine Breadcrumbs



Bake-At-Home Burger Buns

Hands-on: 30-40 mins  
Ready in: 40-50 mins

We're revamping burger night by giving juicy pork patties a sweet chilli glaze, and sprinkling potato fries with sesame seeds to jazz up their flavour. A rainbow slaw with garlicky dressing takes the salad portion of the meal to new heights too.

### Pantry items

Olive Oil, Soy Sauce, Egg

## 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
sesame seeds	½ sachet	1 sachet
coriander	1 bag	1 bag
garlic	2 cloves	4 cloves
ginger	1 knob	2 knobs
cucumber	1	2
sweet chilli sauce	1 packet (25g)	1 packet (50g)
soy sauce* (for the glaze)	2 tsp	1 tbs
garlic aioli	1 packet (50g)	1 packet (100g)
slaw mix	1 bag (150g)	1 bag (300g)
pork mince	1 small packet	1 medium packet
fine breadcrumbs	1 packet	2 packets
soy sauce* (for the patties)	1 tbs	2 tbs
egg*	1	2
bake-at-home burger buns	2	4

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3930kJ (939Cal)	579kJ (138Cal)
Protein (g)	45.5g	6.7g
Fat, total (g)	42.6g	6.3g
- saturated (g)	10.6g	1.6g
Carbohydrate (g)	85.5g	12.6g
- sugars (g)	15g	2.2g
Sodium (mg)	1483mg	219mg

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.

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://hellofresh.com.au/contact)

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## Bake the sesame fries

Preheat the oven to **240°C/220°C fan-forced**. Slice the **potato** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Season with **salt**, drizzle with **olive oil** and sprinkle with **sesame seeds** (see ingredients). Toss to coat, then spread out in a single layer and bake until tender, **20-25 minutes**.

**TIP:** Cut the potato to size so they cook in time!



## Cook the pork patties

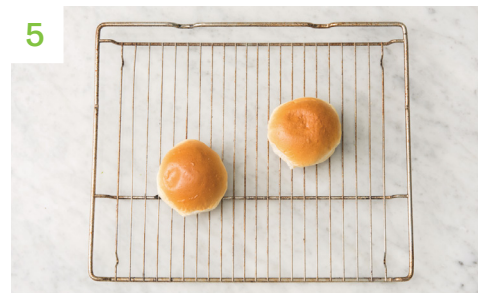
In a large bowl, combine the **pork mince**, **garlic**, **fine breadcrumbs**, **soy sauce (for the patties)**, **ginger**, **egg** and season with **pepper**. Using damp hands, shape the **pork mixture** into evenly sized patties, slightly larger than your **burger buns**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **pork patties** until cooked through, **5-6 minutes** each side. When the patties are cooked, add the **sweet chilli glaze** to the pan and then remove the pan from the heat. Flip the patties to coat.

**TIP:** Cook the patties in batches if your pan isn't big enough.



## Prep the veggies

While the fries are baking, finely chop the **coriander** and **garlic**. Grate the **ginger**. Cut the **cucumber** into rounds. In a small bowl, combine a splash of **water**, **sweet chilli sauce** and **soy sauce (for the glaze)**. Set aside.



## Bake the burger buns

While the patties are cooking, place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **2-3 minutes**.



## Make the slaw

In a medium bowl, place 1/2 the **garlic aioli**. Add the **slaw mix** and **coriander**. Season with **salt** and **pepper**.



## Serve up

Toss the slaw. Cut the burger buns in half. Spread the remaining garlic aioli over the base of the buns and top with pork patties, any sweet chilli glaze remaining in the pan and some of the cucumber and slaw. Serve the sesame fries and any remaining cucumber and slaw on the side.

Enjoy!