



Sweet Soy Prawn & Radish Slaw Burgers

with Chilli Garlic Fries

BAO BONANZA

NEW

Grab your Meal Kit with this symbol



Potato



Chicken-Style Stock Powder



Chilli Flakes (Optional)



Garlic



Radish



Spring Onion



Peeled Prawns



Sweet Soy Seasoning



Shredded Cabbage Mix



Burger Buns



Garlic Aioli

Recipe Update

We've replaced the bao buns in this recipe with burger buns due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 20-30 mins
Ready in: 30-40 mins

This week, our favourite dinner time burgers are paired with flavour-packed prawns, crunchy slaw and creamy aioli. Burger night is quickly becoming a staple in our home, how about yours?

Pantry items

Olive Oil, Butter, Honey, Vinegar (White Wine or Rice Wine)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

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
butter*	20g	40g
potato	2	4
chicken-style stock powder	1 medium sachet	1 large sachet
chilli flakes (optional)	pinch	pinch
garlic	4 cloves	8 cloves
radish	1	2
spring onion	1 stem	2 stems
peeled prawns	1 packet	2 packets
sweet soy seasoning	1 sachet	2 sachets
shredded cabbage mix	1 medium packet	1 large packet
honey*	1 tsp	2 tsp
vinegar* (white wine or rice wine)	drizzle	drizzle
burger buns	2	4
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3599kJ (860Cal)	622kJ (149Cal)
Protein (g)	27.5g	4.8g
Fat, total (g)	26g	4.5g
- saturated (g)	7.6g	1.3g
Carbohydrate (g)	110.1g	19g
- sugars (g)	41.6g	7.2g
Sodium (mg)	2224mg	384mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/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 oven to **240°C/220°C fan-forced**. In a small microwave-safe bowl, microwave the **butter** until melted. Cut **potato** into fries.
- Place **fries** on a lined oven tray. Sprinkle over **chicken-style stock powder**, **chilli flakes** (if using) and drizzle over melted **butter**. Toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

2



Get prepped

- Meanwhile, finely chop **garlic**. Thinly slice **radish** and **spring onion**.
- In a medium bowl, combine **peeled prawns**, **sweet soy seasoning**, half the **garlic** and a drizzle of **olive oil**. Set aside.

3



Finish the fries

- When the potatoes have **10 minutes** remaining, remove tray from the oven. Sprinkle over remaining **garlic** and return to oven to bake until golden.

4



Cook the prawns

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **prawns**, tossing, until pink and starting to curl up, **3-4 minutes**.

5



Bring it all together

- Meanwhile, combine **shredded cabbage mix**, **radish**, the **honey** and a drizzle of **vinegar** and **olive oil** in a large bowl. Season to taste.
- Halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

6



Serve up

- Fill burger buns with sweet soy prawns and some radish slaw. Top with spring onion and drizzle over **garlic aioli**.
- Serve with chilli garlic fries and any remaining radish slaw. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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