

AMERICAN PORK BURGER

with Fries & Rainbow Slaw





Add aioli to slaw for extra flavour





Potato







Carrot

Baby Spinach Leaves



Shredded Cabbage Mix



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Dork M





All-American Spice Blend



an Fine Breadcrumbs





Burger Bun

BBQ Sauce

We've taken the best parts of the American Southern BBQ experience – sweet and savoury sauce, aromatic spices and a crisp slaw – and added a tender pork patty and soft brioche buns for a burger that y'all will love!

Pantry Staples: Olive Oil, White Wine Vinegar, Egg

Hands-on: 20 mins

Ready in: 30 mins

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

· oven tray lined with baking paper · large frying pan

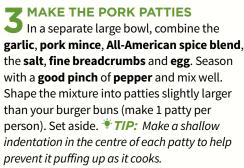


Preheat the oven to 240°C/220°C fanforced. Cut the potato (unpeeled) into 1cm fries. Spread the fries over an oven tray lined with baking paper. Season with salt and pepper and drizzle with olive oil. Toss to coat, then bake until tender, 20-25 minutes. TIP: Cut the potato to the correct size so it cooks in the allocated time.



While the fries are baking, thinly slice the spring onion. Grate the carrot (unpeeled). Roughly chop the baby spinach leaves. In a large bowl, combine the spring onion, carrot, baby spinach leaves, shredded cabbage mix, the white wine vinegar and 1/2 the garlic aioli. Season with salt and pepper and toss to combine. Set aside. Finely chop the garlic (or use a garlic press). In a small bowl, mix together the BBQ sauce and the remaining garlic aioli.







COOK THE PORK PATTIES
In a large frying pan, heat a drizzle of olive oil over a medium heat. Add the pork patties and cook, turning, until browned and cooked through, 5-6 minutes.



5 BAKE THE BURGER BUNS
When the patties have **3 minutes** cook time remaining, place the **burger buns** directly on the wire racks of the oven and bake until heated through, **3 minutes**.



6 SERVE UP
Cut the burger buns in half. Spread a thin layer of the aioli mixture over the burger bun bases and top with the pork patties. Finish with some of the rainbow slaw. Serve with the fries and any remaining slaw and aioli mixture.

ENJOY!

INGREDIENTS

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	2P	4P
olive oil*	refer to method	refer to method
potato	3	6
spring onion	1 bunch	1 bunch
carrot	1	2
baby spinach leaves	1 bag (30 g)	1 bag (60 g)
shredded cabbage mix	1 bag (150 g)	1 bag (300 g)
white wine vinegar*	2 tsp	4 tsp
garlic aioli	1 tub (50 g)	1 tub (100 g)
garlic	2 cloves	4 cloves
BBQ sauce	1 tub (40 g)	2 tubs (80 g)
pork mince	1 packet	1 packet
All-American spice blend	1 sachet	2 sachets
salt*	¼ tsp	½ tsp
fine breadcrumbs	1 packet	2 packets
egg*	1	2
burger bun	2	4

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3810kJ (909Cal)	548kJ (131Cal)
Protein (g)	46.9g	6.8g
Fat, total (g)	33.2g	4.8g
- saturated (g)	8.9g	1.3g
Carbohydrate (g)	95.9g	13.8g
- sugars (g)	23.5g	3.4g
Sodium (g)	1660mg	239mg

For allergens and ingredient information, visit **HelloFresh.co.nz/recipes**

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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