



# AMERICAN PORK BURGER

with Fries & Rainbow Slaw



Add aioli to slaw  
for extra flavour



Potato



Spring Onion



Carrot



Baby Spinach  
Leaves



Shredded  
Cabbage Mix



Garlic Aioli



Garlic



Pork Mince



All-American  
Spice Blend



Fine Breadcrumbs



Burger Bun



BBQ Sauce



Hands-on: 20 mins

Ready in: 30 mins

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

# BEFORE YOU START

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**



## 1 BAKE THE FRIES

Preheat the oven to **240°C/220°C fan-forced**. 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.



## 2 GET PREPPED

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.



## 3 MAKE THE PORK PATTIES

In a separate large bowl, combine the **garlic**, **pork mince**, **All-American spice blend**, the **salt**, **fine breadcrumbs** and **egg**. Season with a **good pinch of pepper** and mix well. Shape the mixture into patties slightly larger than your burger buns (make 1 patty per person). Set aside. **TIP:** Make a shallow indentation in the centre of each patty to help prevent it puffing up as it cooks.



## 4 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!

# 2 | 4 PEOPLE INGREDIENTS

	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](https://www.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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