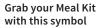


South African-Style Pork Burger & Fries with Cucumber & Spicy Volcano Sauce

GAME NIGHT

NEW







Sweet Potato





Pickled Jalapeños



Tomato Relish





Pork Mince





Fine Breadcrumbs



Bake-At-Home

Mixed Salad

Leaves





Mayonnaise



Prep in: 25-35 mins Ready in: 30-40 mins Getting ready for the big game has never been easier, since we've gone ahead and prepared a stacked lineup of crowd-pleasing burgers inspired by your favourite country's cuisines. Dive into this South African-style pork burger, dripping with our secret spicy volcano sauce that will score some major points on the homefront.

Pantry items Olive Oil, Egg

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
sweet potato	2	4		
cucumber	1	2		
pickled jalapeños	1 medium packet	1 large packet		
tomato relish	1 medium packet	2 medium packets		
pork mince	1 small packet	2 small packets OR 1 large packet		
savoury seasoning	1 medium sachet	2 medium sachets		
fine breadcrumbs	1 medium packet	1 large packet		
egg*	1	2		
bake-at-home burger buns	2	4		
mayonnaise	1 packet (40g)	1 packet (80g)		
mixed salad leaves	1 small bag	1 medium bag		
beef mince**	1 small packet	2 small packets OR 1 large packet		
*Dente House **Contro Desire Installant				

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4189kJ (1001Cal)	633kJ (151Cal)
Protein (g)	44.4g	6.7g
Fat, total (g)	49.2g	7.4g
- saturated (g)	11.8g	1.8g
Carbohydrate (g)	90.8g	13.7g
- sugars (g)	21g	3.2g
Sodium (mg)	1481mg	224mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4214kJ (1007Cal)	637kJ (152Cal)
Protein (g)	47.8g	7.2g
Fat, total (g)	48.2g	7.3g
- saturated (g)	12.3g	1.9g
Carbohydrate (g)	90.8g	13.7g
- sugars (g)	21g	3.2g
Sodium (mg)	1483mg	224mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Scan here if you have any questions or concerns





Bake the fries

- Preheat oven to 240°C/220°C fan-forced. Cut sweet potato into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- · Bake until tender, 20-25 minutes.

TIP: If your oven tray is crowded, divide the fries between two trays.



Get prepped

- Meanwhile, thinly slice cucumber.
- SPICY! The pickled jalapenos are hot, use less if you're sensitive to heat. Roughly chop pickled jalapeños (if using).
- In a small bowl, combine tomato relish and pickled jalapeños. Set aside.



Make the patties

- In a medium bowl, combine pork mince, savoury seasoning, fine breadcrumbs, the egg and a pinch of salt.
- Shape **pork mixture** into 2cm-thick patties (1 per person).

Custom Recipe: If you've swapped to beef mince, combine beef mince mixture and form into patties, as above.



Cook the patties

- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
- Cook pork patties until just cooked through,
 5-6 minutes each side (cook in batches if your pan is getting crowded).

Custom Recipe: Cook beef mince patties as above.



Toast the buns

 Halve bake-at-home burger buns and bake directly on a wire oven rack until heated through,
 2-3 minutes.



Serve up

- Spread bun bases with mayonnaise.
- Top with pork patties, cucumber, volcano sauce and mixed salad leaves.
- Divide South African-style pork burgers and sweet potato fries between plates to serve.
 Enjoy!



We need your expertise!
Let our Culinary team know what you thought: hellofresh.com.au/rate