



Thai Makrut-Lime Glazed Pork Burger

with Sweet Potato Sesame Fries & Creamy Slaw

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Sweet Potato



Mixed Sesame Seeds



Coriander



Makrut Lime Leaves



Oyster Sauce



Pork Mince



Fine Breadcrumbs



Lemon Pepper Seasoning



Bake-At-Home Burger Buns



Slaw Mix



Garlic Aioli



Beef Mince

Prep in: 25-35 mins
Ready in: 30-40 mins

This one is bursting with Thai flavours in every single bite! You've got a lemon-pepper seasoned patty, which is then doused in an umami, makrut-oyster glaze that literally makes your tastebuds sing!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Brown Sugar, 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

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
mixed sesame seeds	1 medium sachet	1 large sachet
coriander	1 packet	1 packet
makrut lime leaves	1 packet	1 packet
oyster sauce	1 medium packet	1 large packet
brown sugar*	½ tsp	1 tsp
water*	1½ tbs	3 tbs
pork mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
lemon pepper seasoning	1 medium sachet	2 medium sachets
bake-at-home burger buns	2	4
slaw mix	1 small packet	1 large packet
garlic aioli	1 medium packet	1 large packet
beef mince**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4070kJ (973Cal)	677kJ (162Cal)
Protein (g)	45.1g	7.5g
Fat, total (g)	43.2g	7.2g
- saturated (g)	10.4g	1.7g
Carbohydrate (g)	96.2g	16g
- sugars (g)	25.2g	4.2g
Sodium (mg)	2103mg	350mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4097kJ (979Cal)	681kJ (163Cal)
Protein (g)	48.6g	8.1g
Fat, total (g)	42.5g	7.1g
- saturated (g)	11.1g	1.8g
Carbohydrate (g)	96.2g	16g
- sugars (g)	25.2g	4.2g
Sodium (mg)	2104mg	350mg

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.

We're here to help!

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Bake the sesame fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into fries.
- Place **fries** on a lined oven tray. Sprinkle with **mixed sesame seeds**, 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.



Heat the buns

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



Get prepped

- Meanwhile, roughly chop **coriander**.
- Remove centre veins from **makrut lime leaves**, then very finely chop.
- In a small bowl, combine **oyster sauce**, the **brown sugar**, **makrut lime leaves** and **water**.
- In a medium bowl, combine **pork mince**, **fine breadcrumbs**, the **egg**, **lemon pepper seasoning** and a pinch of **salt**.
- Shape **pork mixture** into evenly sized patties (1 per person) slightly larger than your burger buns.

TIP: The makrut lime leaves are fibrous so you want to cut them into small pieces!

Custom Recipe: If you've swapped to beef mince, combine and shape beef patties in the same way as above.



Dress the slaw

- In a second medium bowl, combine **coriander**, **slaw mix** and **garlic aioli**.
- Season to taste.



Cook the pork 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).
- Add **makrut-oyster sauce mixture** to pan, and cook, turning patties to coat, **1 minute**.

Custom Recipe: Cook beef patties in the same way as above.



Serve up

- Top burger buns with Thai makrut-lime glazed pork patties and creamy slaw.
- Serve with sesame fries. Enjoy!

Custom Recipe: Top burger buns with Thai makrut-lime glazed beef patties and creamy slaw to serve.

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