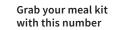


# Hawaiian-Style Smokey Pork Burger with Rainbow Slaw & Fries

KID FRIENDLY









Pineapple Slices





**Spring Onion** 











All-American Spice Blend

Fine Breadcrumbs







Bake-At-Home Burger Buns

**BBQ** Mayo









#### Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
potato	2	4
pineapple slices	1 tin	2 tins
spring onion	1 stem	2 stems
slaw mix	1 small packet	1 large packet
garlic	2 cloves	4 cloves
pork mince	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	½ large sachet	1 large sachet
salt*	1/4 tsp	½ tsp
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
bake-at-home burger buns	2	4
white wine vinegar*	2 tsp	1 tbs
BBQ mayo	2 medium packets	4 medium packets
<b>*</b> n		

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4187kJ (1000Cal)	583kJ (139Cal)
Protein (g)	44.9g	6.3g
Fat, total (g)	42.2g	5.9g
- saturated (g)	10.3g	1.4g
Carbohydrate (g)	104.6g	14.6g
- sugars (g)	33g	4.6g
Sodium (mg)	1907mg	266mg
Dietary Fibre (g)	13.8g	1.9g

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.



# Bake the fries and get prepped

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into fries, then place on a lined oven tray. Drizzle with olive oil
  and season with salt. Toss to coat, then bake until tender, 20-25 minutes.
- Meanwhile, drain **pineapple slices**. Set aside.
- Thinly slice spring onion. In a large bowl, combine spring onion and slaw mix, then set aside.
- Finely chop garlic.

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



#### Heat the buns & toss the slaw

- When the patties have 3 minutes remaining, halve bake-at-home burger buns and bake directly on a wire oven rack, until heated through,
   2-3 minutes.
- Meanwhile, dress the slaw with a drizzle of white wine vinegar and half the BBQ mayo. Toss to combine. Season to taste.



### Make the patties

- In a second large bowl, combine garlic, pork mince, All-American spice blend, the salt, fine breadcrumbs and egg. Season with pepper, then mix well. Shape the mixture into patties (one per person), slightly larger than a burger bun.
- In a large frying pan, heat a drizzle of olive oil over medium heat. Cook
  patties, turning, until browned and cooked through, 5-6 minutes each side
  (cook in batches if your pan is getting crowded).

**TIP:** Make a shallow indent in the centre of each patty to help prevent it from puffing up as it cooks.

**Little cooks:** Join the fun and help combine the mixture before shaping it into patties!



### Serve up

- Spread each bun base with the remaining BBQ mayo.
- Top with two pineapple slices, a smokey pork patty and some rainbow slaw.
- · Serve with fries and remaining slaw. Enjoy!

**Little cooks:** Show them how it's done and help build the burgers!









If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

