



Hawaiian-Style Smokey Pork Burger

with Rainbow Slaw & Fries

KID FRIENDLY

Grab your meal kit with this number

14



Potato



Pineapple Slices



Spring Onion



Slaw Mix



Garlic



Pork Mince



All-American Spice Blend



Fine Breadcrumbs



Bake-At-Home Burger Buns



BBQ Mayo



Beef Mince



Pork Mince

Prep in: 15-25 mins
Ready in: 25-35 mins

We're revamping burger night by giving juicy pork patties an Hawaiian twist, complete with juicy pineapple, a creamy rainbow slaw and golden potato fries that really jazz up their flavour!

Pantry items

Olive Oil, Egg, White Wine Vinegar

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*	¼ 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

*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.

1



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!

3



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.

2



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!

4



Serve up

- Spread each bun base with the remaining **BBQ mayo**.
- Top with two pineapple slices, a smoky 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!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW35



CUSTOM OPTIONS

+ **SWAP TO BEEF MINCE**
Follow method above.

↻ **DOUBLE PORK MINCE**
Follow method above, cooking in batches if necessary.

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

