

# Pork Banh Mi-Style Burger

with Fries, Slaw & Pickled Cucumber

NEW

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39



Potato



Cucumber



Coriander



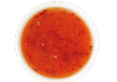
Pork Mince



Asian BBQ Seasoning



Fine Breadcrumbs



Sweet Chilli Sauce



Bake-At-Home Burger Buns



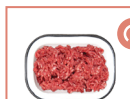
Slaw Mix



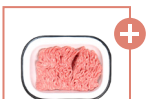
Garlic Aioli



Mint



Beef Mince



Pork Mince

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

Forget your typical beef or chicken burger! This pork patty bursting with sweet and umami flavours is the star of the show in this colourful burger piled high with crispy slaw and zingy cucumber. Serve with a handful of golden fries for an unforgettable flavour sensation.

### Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Egg

## 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
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
cucumber	1	2
coriander	1 packet	1 packet
<b>vinegar*</b> (white wine or rice wine)	¼ cup	½ cup
pork mince	1 medium packet	2 medium packets OR 1 large packet
Asian BBQ seasoning	1 sachet	2 sachets
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
sweet chilli sauce	1 medium packet	2 medium packets
bake-at-home burger buns	2	4
slaw mix	1 small packet	1 large packet
garlic aioli	1 medium packet	1 large packet
mint	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4006kJ (957cal)	360kJ (86cal)
Protein (g)	44.7g	4g
Fat, total (g)	39.9g	3.6g
- saturated (g)	10.1g	0.9g
Carbohydrate (g)	98.3g	8.8g
- sugars (g)	27.5g	2.5g
Sodium (mg)	1620mg	145.4mg
Dietary Fibre (g)	12.4g	1.1g

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](https://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!

Scan here if you have any questions or concerns

2024 | CW38



## Bake the fries

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



## 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).
- Remove pan from heat, then add half the **sweet chilli sauce**, turning **patties** to coat.



## Pickle the cucumber

- Meanwhile, thinly slice **cucumber** into rounds.
- Roughly chop **coriander**.
- In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add **cucumber** to pickling liquid. Add enough **water** to just cover cucumber. Set aside.

**TIP:** Slicing the cucumber very thinly helps it pickle faster!



## Bake the buns & assemble slaw

- While patties are cooking, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- To a second medium bowl, add **slaw mix**, **coriander**, a splash of **pickling liquid** and a drizzle of **olive oil**. Toss to combine. Season to taste.



## Prep the patties

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



## Serve up

- Drain pickled cucumber.
- Spread **garlic aioli** over bun bases. Top with slaw, some pickled cucumbers, **mint** and pork patties. Drizzle over remaining sweet chilli sauce.
- Serve with fries and remaining pickles. Enjoy!

**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.

