



Pork Sausage & Mustard Mayo Burgers

with All-American Fries & Slaw

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Red Onion



All-American Spice Blend



Pork, Garlic & Herb Sausages



Bake-at-home Burger Buns



Apple



Slaw Mix



Mustard Mayo



Mayonnaise



Pork, Garlic & Herb Sausages

Recipe Update

Unfortunately, this week's hot dog buns were in short supply, so we've replaced them with bake-at-home burger buns. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 15-25 mins
Ready in: 30-40 mins

A round of applause is due when these burgers get plated up. Packed un with all the trimmings (red onion, slaw and a slathering of mustard mayo), this burger brings the flair of the fair, straight into your kitchen!

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

Pantry items

Olive Oil, White Wine Vinegar

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
red onion	1	2
All-American spice blend	1 medium sachet	1 large sachet
pork, garlic & herb sausages	1 medium packet	1 large packet
bake-at-home burger buns	2	4
apple	1	2
slaw mix	1 small bag	1 large bag
white wine vinegar*	drizzle	drizzle
mustard mayo	1 medium packet	2 medium packets
mayonnaise	1 medium packet	1 large packet
pork, garlic & herb sausages**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4057kJ (970Cal)	596kJ (142Cal)
Protein (g)	32.5g	4.8g
Fat, total (g)	58.5g	8.6g
- saturated (g)	16.3g	2.4g
Carbohydrate (g)	76.3g	11.2g
- sugars (g)	28.1g	4.1g
Sodium (mg)	1508mg	221mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5499kJ (1314Cal)	662kJ (158Cal)
Protein (g)	51.7g	6.2g
Fat, total (g)	85.8g	10.3g
- saturated (g)	26.6g	3.2g
Carbohydrate (g)	82.5g	9.9g
- sugars (g)	28.6g	3.4g
Sodium (mg)	1995mg	240mg

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!

Scan here if you have any questions or concerns



2023 | CW19

1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries. Slice **red onion** into thin wedges.
- Place **fries** on a lined oven tray. Sprinkle over **All-American spice blend**, 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.

3



Heat the burger buns

- When sausages and fries have **5 minutes** remaining, halve the **bake-at-home burger buns** and place on a wire rack in the oven. Bake until heated through, **3 minutes**.
- Meanwhile, thinly slice **apple** into thin wedges.
- In a medium bowl, add **slaw mix**, **apple** and a good drizzle of **olive oil** and the **white wine vinegar**. Season and toss to combine.
- In a small bowl, combine **mustard mayo** and **mayonnaise**.

Little cooks: Take the lead by tossing the slaw!

2



Cook the sausages

- While fries are baking, place **pork, garlic & herb sausages** and **onion** on a second lined oven tray and bake for **10 minutes**.
- Turn **sausages** and continue baking until browned and cooked through, **10-12 minutes**.

Custom Recipe: If you've doubled your pork sausages, follow instructions as above. Spread sausages over two lined oven trays if your tray is getting crowded.

4



Serve up

- Cut the cooked pork sausages in half.
- Fill the burger buns with pork sausages, red onion and some slaw. Top with mustard mayo.
- Serve with All-American fries and any remaining slaw and mustard mayo. Enjoy!

Little cooks: Take the lead and help build the hotdogs!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate