

Pork Sausage & Mustard Mayo Burgers

with All-American Fries & Slaw

NEW

KID FRIENDLY













All-American





Spice Blend





Bake-at-home Burger Buns









Mayonnaise





week's hot dog buns were in short supply, so we've replaced them with bakeat-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!

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

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	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

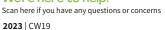
Avg Qty	Per Serving	Per 100g
Energy (kJ)	5499kJ (1314Cal)	662kJ (158Cal)
Protein (g)	51.7g	6.2g
Fat, total (g)	85.8g	10.3g
- saturated (g)	26.6g	3.2g
Carbohydrate (g)	82.5g	9.9g
- sugars (g)	28.6g	3.4g
Sodium (mg)	1995mg	240mg

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!





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.



Heat the burger buns

- When sausages and fries have 5 minutes remaining, halve the bake-athome 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!



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.



Serve up

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

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



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate

