



# SMOKEY PORK BURGERS

with Colourful Slaw & Caramelised Onion



Dress slaw  
with aioli



Brown Onion



Spring Onion



Cos Lettuce



Carrot



Shredded Red  
Cabbage



Smoky Aioli



Pork Mince



Fine Breadcrumbs



Smoked Paprika



Bake-At-Home  
Burger Bun

Hands-on: **30** mins  
Ready in: **35** mins

These pork burgers have all the flavour of smoky barbeque in a fraction of the time! Don't be afraid to let the pan get really hot and sizzle as you cook these babies – the more smoke you can see at that point, the more you'll be tasting later.

**Pantry Staples:** Olive Oil, Balsamic Vinegar, Brown Sugar, Eggs

# BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:  
• **medium saucepan** • **large frying pan**



## 1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Thinly slice the **brown onion**. Thinly slice the **spring onion** (keep the white and green parts separate). Shred the **cos lettuce**. Grate the **carrot** (unpeeled).



## 2 CARAMELISE THE ONIONS

Heat a **drizzle** of **olive oil** in a medium saucepan over a medium heat. Add the **brown onion** and cook for **5 minutes**, or until softened. Add the **balsamic vinegar**, **brown sugar** and **water** and stir through. **TIP:** Stand back! Vinegar emits a strong vapour when heated. Reduce the heat to low and cook, stirring occasionally, for a further **15 minutes**, or until sticky.



## 3 MAKE THE SLAW

While the onions caramelize, combine the **shredded red cabbage**, **carrot** and **spring onion** (green parts) in a large bowl. Add **1/2** the **smokey aioli** and a **good drizzle** of **olive oil** and toss to coat. Season to taste with **salt** and **pepper**. Set aside.



## 4 COOK THE PORK PATTIES

In a second large bowl, combine the **pork mince**, **spring onion** (white parts), **egg**, **fine breadcrumbs**, **salt** and **smoked paprika**. Using damp hands, shape the pork mixture into patties slightly larger than the burger buns (you should get 1 patty per person). **TIP:** Press down slightly in the middle of each patty to prevent it from shrinking during cooking. Heat a **drizzle** of **olive oil** in a large frying pan over a medium-high heat. Once the oil is hot, cook the patties for **5-6 minutes** on each side, or until just cooked through. **TIP:** Cook in batches if your pan isn't big enough!



## 5 WARM THE BURGER BUNS

While the patties are cooking, place the **bake-at-home burger buns** directly on the wire racks in the oven and cook for **2-3 minutes**, or until heated through. Slice in half.



## 6 SERVE UP

Divide the burger buns between plates and top with a dollop of the remaining aioli, a handful of shredded lettuce, a smokey pork patty and the caramelized onions. Serve the slaw on the side.

# ENJOY!

# 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
brown onion	2
spring onion	1 bunch
cos lettuce	1 bag
carrot	1
balsamic vinegar*	1 tbs
brown sugar*	2 tbs
water*	1 tbs
shredded red cabbage	1 bag (300g)
smokey aioli	1 tub (100g)
pork mince	1 packet
eggs*	1
fine breadcrumbs	2 packets
salt*	1/2 tsp
smoked paprika	1 sachet
bake-at-home burger bun	5

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3690kJ (882Cal)	634kJ (152Cal)
Protein (g)	47.6g	8.2g
Fat, total (g)	39.1g	6.7g
- saturated (g)	10.0g	1.7g
Carbohydrate (g)	78.1g	13.4g
- sugars (g)	21.2g	3.6g
Sodium (g)	1130mg	194mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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