



# Cheesy Pork & Slaw Burger

with Homemade Beetroot Relish & Zesty Fries

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Zesty Chilli Salt



Beetroot



Parsley



Pork Mince



Aussie Spice Blend



Fine Breadcrumbs



Shredded Cheddar Cheese



Burger Buns



Shredded Cabbage Mix



Garlic Aioli



Beef Mince

Prep in: 25-35 mins  
Ready in: 35-45 mins

When you're making a burger, you want all the works. A pork patty on top of garlic aioli (also perfect for dipping the fries in) and some fresh slaw is all you need to make a delicious burger, but bring it to the next level with a beetroot relish and a bit of zest on the fries.

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

### Pantry items

Olive Oil, Egg, Balsamic Vinegar, Brown Sugar, 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

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

## Ingredients

|                            | 2 People        | 4 People                          |
|----------------------------|-----------------|-----------------------------------|
| <b>olive oil*</b>          | refer to method | refer to method                   |
| potato                     | 2               | 4                                 |
| zesty chilli salt          | 1 sachet        | 2 sachets                         |
| beetroot                   | ½               | 1                                 |
| parsley                    | 1 bag           | 1 bag                             |
| pork mince                 | 1 packet        | 1 packet                          |
| Aussie spice blend         | 1 sachet        | 1 sachet                          |
| fine breadcrumbs           | 1 medium packet | 1 large packet                    |
| <b>egg*</b>                | 1               | 2                                 |
| <b>balsamic vinegar*</b>   | 1½ tbs          | 3 tbs                             |
| <b>brown sugar*</b>        | ½ tbs           | 1 tbs                             |
| <b>water*</b>              | ⅓ cup           | ⅔ cup                             |
| shredded Cheddar cheese    | 1 packet (40g)  | 1 packet (80g)                    |
| burger buns                | 2               | 4                                 |
| shredded cabbage mix       | ½ bag (75g)     | 1 bag (150g)                      |
| <b>white wine vinegar*</b> | drizzle         | drizzle                           |
| garlic aioli               | 1 medium packet | 1 large packet                    |
| beef mince**               | 1 small packet  | 2 small packets OR 1 large packet |

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 4108kJ (982Cal) | 672kJ (161Cal) |
| Protein (g)      | 49.7g           | 8.1g           |
| Fat, total (g)   | 45.2g           | 7.4g           |
| - saturated (g)  | 14.7g           | 2.4g           |
| Carbohydrate (g) | 93g             | 15.2g          |
| - sugars (g)     | 25.5g           | 4.2g           |
| Sodium (mg)      | 1261mg          | 206mg          |

### Custom Recipe

| Avg Qty          | Per Serving      | Per 100g       |
|------------------|------------------|----------------|
| Energy (kJ)      | 4399kJ (1051Cal) | 720kJ (172Cal) |
| Protein (g)      | 53.9g            | 8.8g           |
| Fat, total (g)   | 49.7g            | 8.1g           |
| - saturated (g)  | 17.5g            | 2.9g           |
| Carbohydrate (g) | 93g              | 15.2g          |
| - sugars (g)     | 25.5g            | 4.2g           |
| Sodium (mg)      | 1241mg           | 203mg          |

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/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 | CW47



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## 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. Spread out evenly, then bake until tender, **20-25 minutes**.
- When the fries are done, remove tray from the oven and sprinkle over **zesty chilli salt**. Toss **fries** to coat.

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## Cook the patties

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **pork patties** until just cooked through, **4-5 minutes** each side.
- In the last **1-2 minutes** of cook time, sprinkle **shredded Cheddar cheese** over **patties** and cover with a lid (or foil) until cheese melts.

**Custom Recipe:** Cook beef patties in the same way as above.

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## Get prepped

- While the fries are baking, grate **beetroot** (see **ingredients**). Roughly chop **parsley** leaves.
- In a large bowl, combine **pork mince**, **parsley**, **Aussie spice blend**, **fine breadcrumbs** and the **egg**.
- Using damp hands, shape **pork mixture** into 2cm-thick patties (1 per person).

**Little cooks:** Join the fun by helping combine the ingredients and shaping the mixture into patties!

**Custom Recipe:** If you've swapped from pork mince to beef mince, prep as above.

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## Bring it all together

- Halve **burger buns** and bake directly on wire rack in oven until heated through, **2-3 minutes**.
- In a medium bowl, combine **shredded cabbage mix** (see **ingredients**) and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

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## Make the beetroot relish

- In a large frying pan, heat a good drizzle of **olive oil** over medium-high heat.
- Cook **beetroot**, the **balsamic vinegar** and **brown sugar** until softened, **2-3 minutes**.
- Add the **water** and cook, stirring occasionally, until reduced, **5-6 minutes**. Season with **salt** and **pepper**, then transfer to a small bowl.

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## Serve up

- Spread **garlic aioli** over the burger bun bases. Top with some slaw, homemade beetroot relish and a cheesy pork patty.
- Serve with zesty potato fries. Enjoy!

**Little cooks:** Take the lead and help build the burgers!

## Rate your recipe

Did we make your tastebuds happy?

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