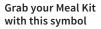


Cheesy Pork & Slaw Burger with Homemade Beetroot Relish & Zesty Fries

TAKEAWAY FAVES

KID FRIENDLY













Beetroot







Aussie Spice Blend





Fine Breadcrumbs

Shredded Cheddar Cheese



Burger Buns

Shredded Cabbage





Garlic Aioli

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.

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

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	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
zesty chilli salt	1 sachet	2 sachets
beetroot	1/2	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
egg*	1	2
balsamic vinegar*	1½ tbs	3 tbs
brown sugar*	½ tbs	1 tbs
water*	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)
white wine vinegar*	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

2023 | CW47

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





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.



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
- 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.



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.



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.



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.



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!

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