



SWEET CHILLI PORK BURGER

with Sesame Fries & Rainbow Slaw



Make sesame fries!



Potato



Sesame Seeds



Coriander



Garlic



Tomato



Carrot



Sweet Chilli Sauce



Garlic Aioli



Slaw Mix



Pork Mince



Fine Breadcrumbs



Burger Bun

Hands-on: 30 mins
Ready in: 40 mins

Burgers and fries, you know all about them, right? Wrong! This juicy pork patty gets a sweet chilli glaze, while the baked potato fries have a sprinkling of toasted sesame seeds to jazz up their flavour. Plus, a rainbow coleslaw with a garlicky dressing takes the salad portion of the meal to new heights. Enjoy the tastiest lesson around as you get to know this new take on the family favourite.

Pantry Staples: Olive Oil, Soy Sauce, Egg

BEFORE YOU START

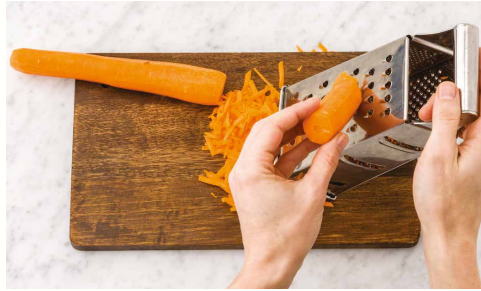
Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **two oven trays** lined with **baking paper**
- **large frying pan**



1 BAKE THE SESAME FRIES

Preheat the oven to **220°C/200°C fan-forced**. Slice the **potato** (unpeeled) into 1cm fries. Spread the fries over two oven trays lined with baking paper. Season with **salt** and **pepper**, **drizzle** with **olive oil** and sprinkle with **sesame seeds**. Toss to coat, then spread out in a single layer and bake until tender, **25-30 minutes**. **TIP:** *Cut the potato to the correct size so it cooks in the allocated time!*



2 PREP THE VEGGIES

While the fries are baking, finely chop the **coriander** and **garlic** (or use a garlic press). Thinly slice the **tomato** into rounds. Grate the **carrot** (unpeeled). In a small bowl, combine the **water**, **sweet chilli sauce** and **soy sauce (for the glaze)**. Set aside.



3 MAKE THE SLAW

In a medium bowl, place **1/2** the **garlic aioli**. Add the **slaw mix**, **coriander** and **carrot**. Season with **salt** and **pepper** and mix well just before serving. **TIP:** *Tossing just before serving prevents the slaw from going soggy!*



4 COOK THE PORK PATTIES

In a large bowl, combine the **pork mince**, **garlic**, **fine breadcrumbs**, **soy sauce (for the patties)** and **egg**. Using damp hands, shape the pork mixture into 5 evenly sized patties, slightly larger than your **burger buns**. In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **pork patties** and cook until cooked through, **5-6 minutes** each side. When the patties are cooked, add the **sweet chilli** glaze to the pan and then remove the pan from the heat. Flip the **patties** to coat. **TIP:** *Cook the patties in batches if your pan isn't big enough.*



5 HEAT THE BURGER BUNS

While the patties are cooking, place the **burger buns** on a wire rack in the oven until heated through, **2-3 minutes**.



6 SERVE UP

Cut the burger buns in half. Spread the remaining garlic aioli over the base of the buns and top with the pork patties, any sweet chilli glaze remaining in the pan and some of the tomato and slaw. Serve the sesame fries and remaining slaw on the side.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
potato	4
sesame seeds	1 sachet
coriander	1 bunch
garlic	4 cloves
tomato	2
carrot	1
water*	2½ tbs
sweet chilli sauce	1 tub (50g)
soy sauce* (for the glaze)	1 tbs
garlic aioli	1 tub (100g)
slaw mix	1 bag (150g)
pork mince	1 packet
fine breadcrumbs	2 packets
soy sauce* (for the patties)	2½ tbs
egg*	1
burger bun	5

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3840kJ (917Cal)	636kJ (152Cal)
Protein (g)	49.6g	8.2g
Fat, total (g)	36.4g	6.0g
- saturated (g)	10.1g	1.7g
Carbohydrate (g)	89.4g	14.8g
- sugars (g)	14.9g	2.5g
Sodium (g)	1610mg	267mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
Hello@HelloFresh.co.nz

2019 | WK39

