



Teriyaki Glazed Pork Burger

with Sesame Fries & Creamy Coconut-Sweet Chilli Slaw

Grab your Meal Kit with this symbol



Potato



Mixed Sesame Seeds



Carrot



Garlic



Pork Mince



Fine Breadcrumbs



Teriyaki Sauce



Coriander



Shredded Cabbage Mix



Coconut Sweet Chilli Mayonnaise



Butter Burger Buns

Hands-on: 20-30 mins
Ready in: 30-40 mins

We're revamping burger night by giving juicy pork patties a teriyaki glaze, and sprinkling potato fries with sesame seeds to jazz up their flavour. A rainbow slaw with coconut sweet chilli mayo takes the salad portion of the meal to new heights too.

Pantry items

Olive Oil, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
mixed sesame seeds	1 sachet	1 sachet
carrot	1	2
garlic	2 cloves	4 cloves
pork mince	1 small packet	1 medium packet
fine breadcrumbs	1 packet	1 packet
egg*	1	2
teriyaki sauce	1 packet (65g)	1 packet (130g)
coriander	1 bag	1 bag
shredded cabbage mix	1 bag (150g)	1 bag (300g)
coconut sweet chilli mayonnaise	1 packet (50g)	1 packet (100g)
butter burger buns	2	4

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3856kJ (922Cal)	586kJ (140Cal)
Protein (g)	43.2g	6.6g
Fat, total (g)	41g	6.2g
- saturated (g)	10.6g	1.6g
Carbohydrate (g)	93.9g	14.3g
- sugars (g)	17.9g	2.7g
Sodium (mg)	1098mg	167mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries, then place on a lined oven tray. Drizzle with **olive oil**, sprinkle with the **mixed sesame seeds** and season with **salt**. Toss to coat. Bake until tender, **20-25 minutes**.



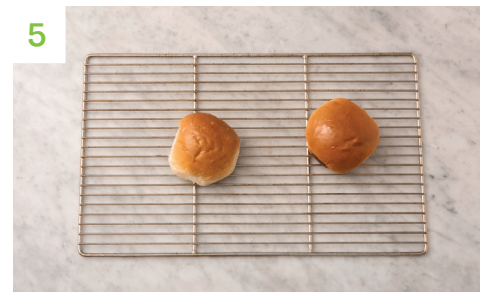
Make the slaw

While the patties are cooking, finely chop the **coriander**. In a medium bowl, combine the **shredded cabbage mix**, **carrot**, **coriander** and **coconut sweet chilli mayonnaise**. Season to taste and toss to combine.



Make the patties

While the fries are baking, grate the **carrot**. Finely chop the **garlic**. In a large bowl, combine the **pork mince**, **garlic**, **fine breadcrumbs** and **egg**, then season with **salt** and **pepper**. Using damp hands, shape the **pork mixture** into evenly sized patties slightly larger than the burger buns. You should get 1 patty per person.



Heat the burger buns

Bake the **butter burger buns** directly on a wire oven rack until heated through, **3 minutes**.



Cook the patties

When the fries have **10 minutes** cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **pork patties** until just cooked through, **5-6 minutes** on each side. Reduce the heat to low, then add the **teriyaki sauce** and a splash of **water** and cook, turning to coat the patties, **2-3 minutes**.

TIP: Cook in batches if your pan is getting crowded.



Serve up

Slice the burger buns in half, then top with a teriyaki-glazed pork patty and some creamy slaw. Serve with the sesame fries and any remaining slaw.

Enjoy!