



Jerk Pork & Mango Mayo Slaw Burger

with Caramelised Pineapple & Potato Wedges

Grab your Meal Kit with this symbol 



Potato



Pineapple Slices



Garlic



Slaw Mix



Mango Mayonnaise



Pork Mince



Mild Caribbean Jerk Seasoning



Fine Breadcrumbs



Burger Buns

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

We're revamping burger night by giving juicy pork patties a Caribbean twist, complete with caramelised pineapple, a creamy rainbow slaw and golden potato wedges that really jazz up their flavour.

Pantry items

Olive Oil, White Wine Vinegar, 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
pineapple slices	1 tin	2 tins
garlic	2 cloves	4 cloves
slaw mix	1 bag (150g)	1 bag (300g)
white wine vinegar*	1½ tsp	1 tbs
mango mayonnaise	1 packet (50g)	1 packet (100g)
egg*	1	2
pork mince	1 packet	1 packet
mild Caribbean jerk seasoning	1 sachet	2 sachets
salt*	¼ tsp	½ tsp
fine breadcrumbs	1 packet	2 packets
burger buns	2	4

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3680kJ (879Cal)	538kJ (128Cal)
Protein (g)	45.1g	6.6g
Fat, total (g)	30.7g	4.5g
- saturated (g)	8.5g	1.2g
Carbohydrate (g)	98.0g	14.3g
- sugars (g)	25.3g	3.7g
Sodium (mg)	1630mg	238mg

Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Bake the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm wedges. Place the wedges on an oven tray lined with baking paper. Season with a **pinch** of **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat and bake until tender, **25-30 minutes**.

TIP: Cut the potato to the correct size so it cooks in the allocated time!



2. Get prepped

While the wedges are baking, drain the **pineapple slices**. Finely chop the **garlic** (or use a garlic press). In a medium bowl, combine the **slaw mix**, **white wine vinegar**, **1/2** the **mango mayonnaise** and a **pinch** of **salt** and **pepper**. Set aside.



3. Caramelize the pineapple

Heat a large frying pan over a high heat. Add the **pineapple slices** and cook, turning occasionally, until charred, **3-4 minutes**. Transfer to a plate.

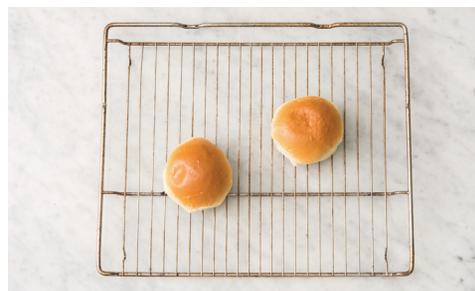


4. Cook the patties

In a large bowl, combine the **garlic**, **egg**, **pork mince**, **mild Caribbean jerk seasoning**, the **salt** and **fine breadcrumbs**. Season with a **good pinch** of **pepper** and mix well. Shape the **mixture** into patties slightly larger than your burger buns. You should get 1 patty per person. Return the frying pan to a medium heat with a **drizzle** of **olive oil**. Add the **pork patties** and cook, turning, until browned and cooked through, **5-6 minutes**.

TIP: Make a shallow indentation in the centre of each patty to help prevent it puffing up as it cooks.

TIP: Don't worry if your patties get a little charred during cooking, it adds to the flavour!



5. Heat the buns

Place the **burger buns** directly on a wire rack in the oven and bake until heated through, **1-2 minutes**.



6. Serve up

Slice the burger buns in half. Build your burgers by spreading a layer of the remaining mango mayonnaise over the base of a bun. Top with a jerk pork patty, some slaw and caramelised pineapple. Serve with the potato wedges.

Enjoy!