



# Southeast Asian Pork Burgers

with Fries & Pickled Cucumber Slaw

Grab your Meal Kit with this symbol



Potato



Cucumber



Pork Mince



Fine Breadcrumbs



Southeast Asian Spice Blend



Bake-At-Home Burger Buns



Garlic Aioli



Slaw Mix

Hands-on: **30-40 mins**  
Ready in: **35-45 mins**

We reckon this Asian-inspired burger will become an instant hit tonight! Juicy pork patties get a boost from our exotic Asian spice blend for an unbelievable tasty flavour that marries perfectly with cooling cucumber and a crisp, refreshing slaw.

### Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Sugar, Soy Sauce

## 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
cucumber	1	2
vinegar* (white wine or rice wine)	¼ cup	½ cup
sugar*	1 tsp	2 tsp
salt*	1 tsp	2 tsp
pork mince	1 packet	1 packet
soy sauce*	1 tbs	2 tbs
fine breadcrumbs	1 packet	2 packets
Southeast Asian spice blend	1 sachet	2 sachets
bake-at-home burger buns	2	4
garlic aioli	1 packet (100g)	2 packets (200g)
slaw mix	1 bag (150g)	1 bag (300g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	4210kJ (1010Cal)	628kJ (150Cal)
Protein (g)	42.3g	6.3g
Fat, total (g)	51.4g	7.7g
- saturated (g)	9.2g	1.4g
Carbohydrate (g)	85.0g	12.7g
- sugars (g)	13.4g	2.0g
Sodium (g)	2190mg	327mg

### Allergens

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

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



## 1. Bake the fries

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potatoes** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper, **drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat, then bake until tender, **25-30 minutes**.

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



## 4. Bake the burger buns

While the patties are cooking, place the **bake-at-home burger buns** directly onto a wire oven rack and bake until heated through, **3 minutes**.



## 2. Pickle the cucumber

While the fries are baking, thinly slice the **cucumber** into half-moons. In a medium bowl, combine the **vinegar**, **sugar** and the **salt**. Stir to dissolve and add the **cucumber**. Add **enough water** to cover the **cucumber**. Toss to coat, then set aside, tossing every few minutes to coat in the pickling liquid.

**TIP:** Be sure to slice the cucumber thinly enough so it pickles in the allocated time.



## 5. Make the slaw

Drain the **pickled cucumber**, reserving some pickling liquid (**1 tsp for 2 people / 2 tsp for 4 people**). In a medium bowl, combine the **reserved pickling liquid**, **pickled cucumber**, the **slaw mix** and **1/2 the garlic aioli**. Toss to coat.



## 3. Cook the patties

When the fries have **15 minutes** cook time remaining, combine the **pork mince**, **soy sauce**, **fine breadcrumbs** and **Southeast Asian spice blend** in a medium bowl. Shape the mixture into evenly sized patties a bit larger than your burger buns. Heat a **drizzle of olive oil** in a large frying pan over a medium-high heat. Add the **pork patties** and cook, turning occasionally, until just cooked through, **6-8 minutes**.

**TIP:** Don't worry if the patties char a little, this adds to the flavour.



## 6. Serve up

Cut the burger buns in half. Spread the bases with the remaining garlic aioli and top with the pork patties and a handful of the pickled cucumber slaw. Serve with the fries and the remaining slaw.

**Enjoy!**