



# BIG ISLAND PORK BURGERS WITH PINEAPPLE

plus Tangy Slaw & Spicy Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Pineapple



¼ oz | ½ oz  
Cilantro



1 | 1  
Lime



10 oz | 20 oz  
Ground Pork



1 | 2  
Chicken Stock Concentrate



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



4 oz | 8 oz  
Coleslaw Mix



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Sriracha



2 | 4  
Brioche Buns  
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 960



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 950



HELLO

## TANGY SLAW

Crunchy shredded cabbage and carrots tossed in a creamy cilantro lime dressing

## PATTY PRO

After shaping the patties in Step 2, make a slight indentation in the center each one with the back of a spoon. This will keep them from “puffing up” in the middle while cooking (and result in a better fit for buns!)

## BUST OUT

- Strainer
- Large bowl
- Large pan
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

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\*Ground Pork is fully cooked when internal temperature reaches 160°.

\*Ground Beef is fully cooked when internal temperature reaches 160°.



## 1 PREP

- Wash and dry produce.
- Drain **pineapple**, reserving **half the juice** in a large bowl. Roughly chop **cilantro**. Halve **lime**.



## 3 MAKE SLAW & SPICY MAYO

- While patties cook, in a medium bowl, combine **coleslaw mix**, **half the cilantro**, **half the mayonnaise**, **juice from half the lime**, ½ tsp sugar, and ½ tsp salt. (For 4 servings, use juice from all the lime, 1 tsp sugar, and 1 tsp salt). Set aside, tossing occasionally, until ready to serve.
- In a small bowl, combine **remaining mayonnaise** with as much **Sriracha** as you like.



## 2 FORM & COOK PATTIES

- To bowl with **pineapple juice**, add **pork\***, **stock concentrate**, **panko**, ½ tsp salt (1 tsp for 4 servings), and **pepper**. Mix until combined.
- Form mixture into two patties (**four patties for 4**), each slightly wider than a burger bun.
- Heat a **drizzle of oil** in a large pan over medium heat. Add **patties** and cover pan; cook until browned and cooked through, 3-5 minutes per side.

🔄 Swap in **beef\*** for pork. Cook to desired doneness, 3-5 minutes per side.



## 4 FINISH & SERVE

- Halve and toast **buns**.
- Spread cut sides of buns with as much **spicy mayo** as you like. Fill with **patties**, **pineapple**, and **remaining cilantro**.
- Divide **burgers** between plates; serve with **slaw** on the side.