



# Asian Pork Burgers

with Nutty Slaw



## HELLO PANKO BREADCRUMBS

*These Asian style breadcrumbs are larger and flakier than normal crumbs for a crispier finish.*



Potato



Ginger



Lime



Peanut Butter



Pork Sausage Meat



Panko Breadcrumbs



Carrot



Coriander



Baby Gem Lettuce



Salted Peanuts



White Wine Vinegar



Brioche Bun



Mayonnaise

MEAL BAG

40 mins

1.5 of your 5 a day

Enjoy within 4 days

Sausage meat is a lazy cook's best friend. Already out of it's skin, you have ready-seasoned meat that's good for all sorts of things. Break it up into mince and use as the basis of a pasta sauce or roll it into meatballs (cheatballs!). In this recipe it makes a banger of a burger.

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got some **Baking Paper**, two **Baking Trays**, a **Fine Grater**, two **Mixing Bowls**, a **Peeler**, **Coarse Grater** and **Frying Pan** (with a **Lid**). Now, let's get cooking!



### 1 COOK THE POTATOES

Preheat your oven to 200°C. Chop the **potato** into wedges roughly the thickness of your index finger (no need to peel!). Put them on a lined baking tray and drizzle over a little **olive oil**. Season with a pinch of **salt** and **pepper**. Toss to coat then spread out evenly in a single layer and pop on the top shelf of your oven. Cook until crispy, around 30-35 mins, turning halfway through cooking.



### 4 FRY THE BURGERS

Heat a splash of **oil** in a frying pan on medium heat. Once the **oil** is hot, add the **burgers**. Fry until brown and cooked through, 6-7 mins on each side. **IMPORTANT:** *The burgers are cooked when they are no longer pink in the middle.*



### 2 PREP THE BURGERS

Peel and grate the **ginger** and zest the **lime**. Pop the **ginger** and **lime zest** into a mixing bowl with **half the peanut butter** and stir. Add the **sausage meat** and the **breadcrumbs** and mix everything together with your hands. Form into 1-2cm thick **burgers** - they will get fatter as they cook (one per person). **IMPORTANT:** *Remember to wash your hands and equipment after handling raw meat.*



### 5 TOAST THE BUNS

Meanwhile, halve the **brioche buns**. When the **wedges** have 5 mins remaining, pop the **brioche** on another baking tray on the bottom shelf of your oven to warm through and toast slightly.



### 3 MAKE THE SLAW

Peel the **carrot**, remove the ends then coarsely grate into another mixing bowl. Roughly chop the **coriander** (stalks and all) and add it to the **carrot**. Halve the **baby gem lettuce** lengthways then slice widthways thinly. Add to the bowl. Roughly chop the **peanuts** and mix into the **salad**. In a small bowl, combine the **lime juice**, the remaining **peanut butter**, the **white wine vinegar** and **olive oil** (see ingredients for amount). Set aside.



### 6 FINISH AND SERVE

Dress the **slaw** with the **peanutty dressing** and toss together gently. Place a small amount of **slaw** on the base of each **bun**, then top with a **burger**, a spoonful of **mayo** and the **brioche bun lid**. Serve with the **potato wedges** and remaining **slaw** on the side. **Enjoy!**

## 2 PEOPLE INGREDIENTS

Potato, chopped	2
Ginger, grated	1 piece
Lime	1
Peanut Butter 1)	30g
Pork Sausage Meat 14)	280g
Panko Breadcrumbs 13)	10g
Carrot, grated	2
Coriander, chopped	½ bunch
Baby Gem Lettuce, sliced	1
Salted Peanuts, chopped 1)	15g
White Wine Vinegar 14)	1 tbsp
Olive Oil*	1 tbsp
Brioche Bun, halved 7) 8) 11) 13)	2
Mayonnaise 8) 9)	2 tbsp

\*Not Included

NUTRITION FOR UNCOOKED INGREDIENTS	PER SERVING 772.5G	PER 100G
Energy (kcal)	1205	156
(kJ)	5042	653
Fat (g)	62	8
Sat. Fat (g)	17	2
Carbohydrate (g)	123	16
Sugars (g)	21	3
Protein (g)	38	5
Salt (g)	3.01	0.39

### ALLERGENS

1) Peanut 7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten  
14) Sulphites

**Wash your hands before and after handling ingredients. Wash fruit and vegetables – but not meat, poultry, or eggs! Use different chopping boards, knives and utensils for raw and ready-to-eat foods, or wash these in between use.**

### THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe or get in touch via: 0207 138 9055 | [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk)

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