



Southern-Style Pork Burgers

with BBQ Sauce and Pickles

30 Minutes



Ground Pork



Artisan Bun



White Wine Vinegar



BBQ Seasoning



BBQ Sauce



Mayonnaise



Coleslaw Cabbage Mix



Dill Pickle, sliced



Panko Breadcrumbs



Cheddar Cheese, shredded



Canned Corn



Onion, chopped

HELLO DILL PICKLE

This crunchy classic packs a flavourful punch!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, small pot, whisk, large non-stick pan, strainer, paper towels

Ingredients

| | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Ground Pork | 250 g | 500 g |
| Artisan Bun | 2 | 4 |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| BBQ Seasoning | 1 tbsp | 2 tbsp |
| BBQ Sauce | 4 tbsp | 8 tbsp |
| Mayonnaise | 2 tbsp | 4 tbsp |
| Coleslaw Cabbage Mix | 170 g | 340 g |
| Dill Pickle, sliced | 90 ml | 180 ml |
| Panko Breadcrumbs | ¼ cup | ½ cup |
| Cheddar Cheese, shredded | ¼ cup | ½ cup |
| Canned Corn | ½ can | 1 can |
| Onion, chopped | 56g | 113g |
| Milk* | 2 tbsp | 4 tbsp |
| Unsalted Butter* | 3 tbsp | 6 tbsp |
| Sugar* | 1 tsp | 2 tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep and make corn slaw

Drain and rinse **half the corn** (use all for 4 ppl), then pat dry with paper towels. Roughly chop **pickles**. Whisk together **mayo**, **vinegar** and **1 tsp sugar** (dbl for 4 ppl) in a medium bowl. Add **coleslaw cabbage mix** and **corn**. Season with **salt** and **pepper**, then stir to combine. Set aside.



Cook patties

Heat a large non-stick pan over medium heat. When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side. **



Make BBQ sauce

Heat a small pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions** and **1 tsp BBQ Seasoning** (dbl for 4 ppl). Cook, stirring often, until **onions** soften, 3-4 min. Remove the pan from heat, then stir in **BBQ sauce**. (TIP: If you prefer a thinner sauce, stir in 1 tbsp water at a time until it reaches desired consistency!)



Toast buns

Meanwhile, halve **buns**. Arrange **buns** on an unlined baking sheet, cut-side up. Spread **½ tbsp softened butter** on each half, then sprinkle **cheese** over **top buns**. Broil in the **middle** of the oven until lightly golden, 2-3 min. (TIP: Keep your eye on buns so they don't burn!)



Make patties

Add **pork**, **panko**, **remaining BBQ Seasoning**, **2 tbsp milk** and **¼ tsp salt** (dbl both for 4 ppl) to a large bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Finish and serve

Spread **BBQ sauce** on **bottom buns**. Stack with **patties** and **chopped pickles**. Close with **top buns**. Divide **burgers** and **corn slaw** between plates.

Dinner Solved!