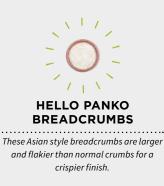


Asian Pork Burgers with Nutty Slaw







Potato





Lime





Pork Sausage Meat









Coriander

Baby Gem Lettuce





White Wine Vinegar

Brioche Bun



Mayonnaise



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.

Carrot









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!



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.



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.



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). **(I)** *IMPORTANT:* Remember to wash your hands and equipment after handling raw meat.

TOAST THE BUNS

toast slightly.

Meanwhile, halve the **brioche buns**. When

the **wedges** have 5 mins remaining, pop the

shelf of your oven to warm through and

brioche on another baking tray on the bottom



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.



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!

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 4) 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

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