



Asian Pork Burgers

Pork mince patty in a toasted hamburger bun with dressed asian slaw, served with a side of sweet potato wedges.



25 minutes



2 servings



Pork

FROM YOUR BOX

SWEET POTATOES	500g
PORK MINCE	500g
ORIENTAL SLAW	250g
AIOLI	100g
HAMBURGER BUNS	2-pack

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

Toast the hamburger buns in the oven for 2–4 minutes if preferred.

You will have enough pork mince to make 4 patties. Add 2 patties per burger for a large serve, or you can save the extra patties and coleslaw for another meal!

You can add sliced avocado, cucumber or tomato to the burgers.

No gluten option – hamburger buns are replaced with GF burger buns.

1. ROAST THE SWEET POTATO

Set oven to 220°C. Cut sweet potatoes into wedges. Toss on a lined oven tray and roast for 20 minutes or until golden and cooked through (see tip).

TIP *You could cut the sweet potato into larger rounds and add them to the burgers if preferred!*

2. COOK THE PATTIES

Combine pork mince with seasoning of choice (see tip). Shape into 4 equal size patties (see notes). Cook in a frypan over medium–high heat with **oil** for 3–4 minutes each side or until cooked through.

TIP *You can add some crushed garlic or diced onion to the pork mixture. Season the pork with salt and pepper or you can use hoisin, oyster or soy sauce. We added 1 tbsp sweet chilli sauce, 1/4 tsp five spice, salt and pepper. Cook with sesame oil for extra fragrance.*

3. PREPARE THE SLAW

Toss oriental slaw with aioli until well combined.

TIP *Add some sliced apple or fresh herbs such as mint and coriander if you have some. Add a chopped red chilli for some spice!*

4. ASSEMBLE THE BURGERS

Assemble the burger buns with a pork patty and dressed slaw (use to taste). Serve with sweet potato wedges.

TIP *Serve the wedges with a dipping sauce of choice. We added extra sweet chilli sauce to the burgers.*

This recipe has simplified instructions to help lower your meal cost.