



HELLO FRESH

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

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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.