



# Sticky Pulled Pork Burger

with Mustard Jalapeño Slaw & Sweet Potato Wedges

TAKEAWAY FAVES



Grab your Meal Kit with this symbol



Sweet Potato



All-American Spice Blend



Pickled Jalapeños (optional)



Slaw Mix



Mustard Mayo



Bake-At-Home Burger Buns



Brown Onion



Pulled Pork



Sweet & Savoury Glaze



Cheddar Cheese

Prep in: 15-25 mins  
Ready in: 25-35 mins

Tonight, we bring the South to you, with a sticky glaze that coats pulled pork to perfection. Slapped onto a burger bun and served with sweet potato wedges and a jalapeno slaw, this one will make you slap-happy!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil



## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweet potato	2	4
All-American spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
pickled jalapeños ✓ (optional)	1 medium packet	1 large packet
slaw mix	1 small bag	1 large bag
mustard mayo	1 medium packet	2 medium packets
bake-at-home burger buns	2	4
brown onion	1	2
pulled pork	1 packet (200g)	1 packet (400g)
sweet & savoury glaze	1 medium packet	1 large packet
Cheddar cheese**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3394kJ (811Cal)	532kJ (127Cal)
Protein (g)	32.5g	5.1g
Fat, total (g)	28.3g	4.4g
- saturated (g)	8.7g	1.4g
Carbohydrate (g)	98.2g	15.4g
- sugars (g)	35.4g	5.6g
Sodium (mg)	1530mg	240mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3738kJ (893Cal)	569kJ (136Cal)
Protein (g)	37.3g	5.7g
Fat, total (g)	35.3g	5.4g
- saturated (g)	12.9g	2g
Carbohydrate (g)	98.2g	14.9g
- sugars (g)	35.4g	5.4g
Sodium (mg)	1674mg	255mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**. Cut **sweet potato** into wedges.
- Spread **wedges** over a large microwave-safe plate. Cover with a damp paper towel.
- Microwave **wedges** on high, **2 minutes**.
- Drain any excess liquid, then place **wedges** on a lined oven tray. Drizzle with **olive oil**, sprinkle over **All-American spice blend**, season with **salt** and toss to coat.
- Spread out evenly, then bake until golden and tender, **12-15 minutes**.

**Custom Recipe:** If you've added Cheddar cheese, in the last 5 minutes of baking time, sprinkle Cheddar cheese over the wedges and continue baking until golden.

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## Cook the pork

- Halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**. Thinly slice **brown onion**.
- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stringing, until tender, **4-5 minutes**. Add **pulled pork**, stirring, until fragrant, **1-2 minutes**.
- Add **sweet & savoury glaze** and cook, stirring, until combined, **1 minute**. Season to taste.

**TIP:** Add a splash more water if the filling looks dry!

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## Make the slaw

- **SPICY!** The **pickled jalapeños** can be hot, use less if you're sensitive to heat. When the wedges have **10 minutes** remaining, roughly chop **pickled jalapeños** (if using).
- In a large bowl, combine **slaw mix**, **jalapeños**, **mustard mayo** and a pinch of **salt** and **pepper**.

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## Serve up

- Top each bun base with slaw and pulled pork.
- Divide sticky pulled pork burgers with mustard **jalapeño** slaw and sweet potato wedges between plates to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)