



Easy Pulled Pork & Jalapeño Burger

with Mustard Slaw & Sweet Potato Wedges

TAKEAWAY FAVES

Grab your meal kit with this number

26



Sweet Potato



Slaw Mix



Mustard Mayo



Bake-At-Home Burger Buns



Brown Onion



Pulled Pork



All-American Spice Blend



Sweet & Savoury Glaze



Pickled Jalapeños (Optional)



Pulled Pork



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 jalapeño slaw, this one will make you slap-happy!

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
olive oil*	refer to method	refer to method
sweet potato	2	4
slaw mix	1 small packet	1 large packet
mustard mayo	1 medium packet	2 medium packets
bake-at-home burger buns	2	4
brown onion	1	2
pulled pork	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
sweet & savoury glaze	1 medium packet	1 large packet
pickled jalapeños ✓ (optional)	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3289kJ (786Cal)	496kJ (119Cal)
Protein (g)	40.8g	6.2g
Fat, total (g)	24g	3.6g
- saturated (g)	6.7g	1g
Carbohydrate (g)	95.3g	14.4g
- sugars (g)	33.7g	5.1g
Sodium (mg)	1414mg	213mg
Dietary Fibre (g)	17.3g	2.6g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the sweet potato 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**, season with **salt** and toss to coat.
- Spread out evenly, then bake until golden and tender, **12-15 minutes**.



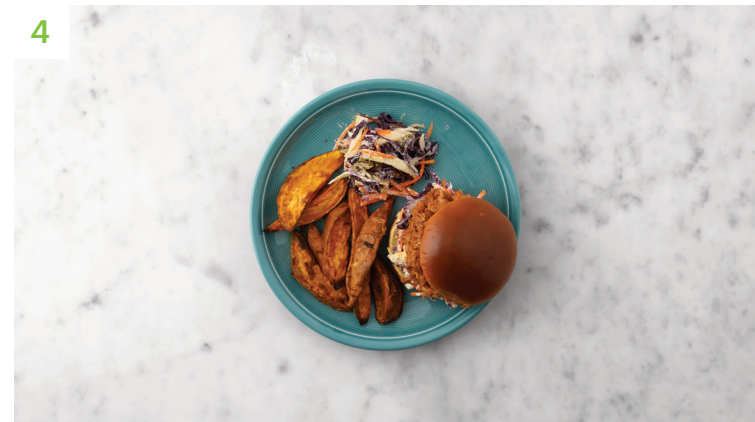
Cook the pork

- 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**, stirring, until tender, **4-5 minutes**. Add **pulled pork** and **All-American spice blend**, stirring, until fragrant, **1-2 minutes**.
- Add **sweet & savoury glaze** and cook, stirring, until combined, **1 minute**. Season to taste.



Make the slaw

- With **10 minutes** remaining on the wedges, in a large bowl, combine **slaw mix**, **mustard mayo** and a pinch of **salt** and **pepper**.



Serve up

- Top each bun base with slaw, **pickled jalapeños** (if using) and pulled pork.
- Divide sticky pulled pork and **jalapeño** burgers with mustard slaw and sweet potato wedges between plates to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW31



CUSTOM OPTIONS



DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.



ADD CHEDDAR CHEESE

Sprinkle over before serving.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

