



Quick Korean-Style Pulled Pork Sub & Creamy Slaw

with Corn Cob & Sriracha

NEW

Grab your meal kit with this number

35



Corn



Apple



Pulled Pork



Soy Sauce Mix



Sweet Chilli Sauce



Hot Dog Bun



Shredded Cabbage Mix



Mayonnaise



Sriracha



Chicken Breast



Pulled Pork

Prep in: 10-20 mins
Ready in: 15-25 mins

Enjoy the richness and flavours of slow cooked pork in minutes! Dig into a moreish combo of pulled pork and crisp apple slaw stuffed into a fluffy bun. Why not add a drizzle of sriracha for a welcome kick of heat to really make those finger-licking flavours sing?!

Pantry items

Olive Oil, Butter, Vinegar (White Wine or Rice Wine)

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
corn	1 cob	2 cobs
apple	1	2
butter*	20g	40g
pulled pork	1 medium packet	2 medium packets OR 1 large packet
soy sauce mix	1 packet	2 packets
sweet chilli sauce	1 small packet	1 medium packet
hot dog bun	2	4
shredded cabbage mix	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
vinegar* (white wine or rice wine)	drizzle	drizzle
sriracha	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3701kJ (884Cal)	662kJ (158Cal)
Protein (g)	41.8g	7.5g
Fat, total (g)	43.1g	7.7g
- saturated (g)	16.6g	3g
Carbohydrate (g)	80.3g	14.4g
- sugars (g)	30.8g	5.5g
Sodium (mg)	1446mg	259mg
Dietary Fibre (g)	15.4g	2.8g

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

1



Get prepped and steam the corn

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **corn cob** in half. Thinly cut **apple** into sticks.
- Place **corn** on a microwave-safe plate. Cover with a damp paper towel. Microwave **corn** on high, until tender, **4-5 minutes**.
- Drain any excess liquid. Season with **salt** and **pepper**. Top **corn** with the **butter** and cover to keep warm.

3



Assemble the slaw

- While pork is cooking, bake **hot dog buns** directly on a wire oven rack until heated through, **3 minutes**.
- In a medium bowl, combine **apple**, **shredded cabbage mix**, **mayonnaise** and a drizzle of **vinegar** and **olive oil**. Season to taste.

2



Cook the pulled pork

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **pulled pork**, stirring, until fragrant, **1-2 minutes**.
- Stir in **soy sauce mix**, **sweet chilli sauce** and a splash of **water**, until combined and heated through, **1-2 minutes**. Season to taste.

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

4



Serve up

- Slice hot dog buns in half lengthways, three quarters of the way through. Fill with some creamy apple slaw and pulled pork.
- **SPICY!** Use less **sriracha** if you're sensitive to heat! Drizzle over **sriracha**.
- Serve with corn cob and any remaining slaw. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW38



CUSTOM
OPTIONS



SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side. Slice to serve.



DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.

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

