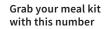


Quick Korean-Style Pulled Pork Sub & Creamy Slaw with Corn Cob & Sriracha

NEW











Pulled Pork

Soy Sauce





Sweet Chilli

Hot Dog







Shredded Cabbage

Mayonnaise



Sriracha





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



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.



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!



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.



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!







