



Quick BBQ Pulled Pork & Creamy Slaw Burger

with Avocado & Corn Cobs

KID FRIENDLY

Grab your meal kit with this number

29



Corn



Bake-At-Home Burger Buns



Pulled Pork



All-American Spice Blend



BBQ Sauce



Slaw Mix



Garlic Aioli



Gherkin Relish



Avocado



Pulled Pork



Diced Bacon

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

Burgers with BBQ pulled pork and creamy slaw? Yes, please! This not-so-classic burger is all the things we love about modern Australian cuisine: no rules, all flavour.

Pantry items

Olive Oil, White Wine Vinegar

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 saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
corn	1 cob	2 cobs
bake-at-home burger buns	2	4
pulled pork	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
BBQ sauce	1 packet	2 packets
slaw mix	1 small packet	1 large packet
garlic aioli	1 medium packet	1 large packet
gherkin relish	1 packet	2 packets
white wine vinegar*	drizzle	drizzle
avocado	1	2

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3950kJ (944Cal)	684kJ (163Cal)
Protein (g)	42g	7.3g
Fat, total (g)	49g	8.5g
- saturated (g)	9.9g	1.7g
Carbohydrate (g)	80.7g	14g
- sugars (g)	25.7g	4.5g
Sodium (mg)	1118mg	194mg
Dietary Fibre (g)	20.4g	3.5g

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.



Cook the corn

- Half-fill a large saucepan with boiling water and a pinch of **salt**.
- Cut **corn cob** in half.
- Cook **corn** in the boiling water over high heat, until tender, **5 minutes**. Drain.



Cook the pork

- Return large frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **pulled pork** and **All-American spice blend**, stirring until fragrant, **1-2 minutes**.
- Add the **water** and **BBQ sauce** and cook until combined and heated through, **1-2 minutes**.



Toast the buns

- Meanwhile, place **bake-at-home burger buns** on a plate and microwave in **10 second bursts for 1 minute**.
- Halve **buns** and toast, cut-side down, in the frying pan over medium-high heat until golden, **3-4 minutes**.

TIP: If you don't have a microwave, you can bake the buns straight on the wire rack at 180°C/160°C fan-forced for 3 minutes, or until heated through.



Serve up

- In a medium bowl, combine **slaw mix**, **garlic aioli**, **gherkin relish** and a drizzle of **white wine vinegar**.
- Slice **avocado** in half, scoop out flesh and thinly slice.
- Top burger buns with avocado, creamy slaw and BBQ pulled pork.
- Serve with corn cobs (spread with a little butter if you like!) and any remaining slaw. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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CUSTOM OPTIONS

+ DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.

+ ADD DICED BACON

Cook with the burger topping.

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

