



Peking-Style Hoisin Pulled Pork Burger

with Sesame Fries, Pickled Cucumber & Creamy Slaw

NEW

Grab your meal kit with this number

37



Potato



Mixed Sesame Seeds



Cucumber



Pulled Pork



Hoisin Sauce



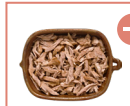
Bake-At-Home Burger Buns



Shredded Cabbage Mix



Garlic Aioli



Pulled Pork



Diced Bacon

Prep in: 20-30 mins
Ready in: 30-40 mins

Shake up burger night with this tangy hoisin pulled pork version that's bursting with Asian flavours. Tied together perfectly with creamy slaw, cucumber pickles and sesame fries, it's everything you didn't know you needed!

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Brown Sugar

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
potato	2	4
mixed sesame seeds	1 medium sachet	1 large sachet
cucumber	1	2
vinegar* (white wine or rice wine)	¼ cup	½ cup
pulled pork	1 medium packet	2 medium packets OR 1 large packet
hoisin sauce	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
bake-at-home burger buns	2	4
shredded cabbage mix	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3542kJ (847cal)	564kJ (90cal)
Protein (g)	43.6g	6.9g
Fat, total (g)	35.2g	5.6g
- saturated (g)	7.7g	1.2g
Carbohydrate (g)	85g	13.5g
- sugars (g)	24g	3.8g
Sodium (mg)	1004mg	159.9mg
Dietary Fibre (g)	13.4g	2.1g

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 fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, sprinkle over **mixed sesame seeds**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the fries between two trays.



Bake the buns

- While pork is cooking, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.



Pickle the cucumber

- Meanwhile, thinly slice **cucumber** into rounds.
- In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add **cucumber** to **pickling liquid**. Add enough **water** to just cover cucumber. Set aside.

TIP: Slicing the cucumber very thinly helps it pickle faster!



Make the slaw

- In a second medium bowl, combine **shredded cabbage mix** and **garlic aioli**. Season with **salt** and **pepper**.



Cook the pork

- When the fries have **5 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **pulled pork**, stirring, until heated through, **1-2 minutes**.
- Add **hoisin sauce** and the **brown sugar**, stirring, until reduced and sticky, **1-2 minutes**. Season to taste.

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



Finish & serve

- Drain pickled cucumber.
- Top buns with creamy slaw, hoisin pulled pork and some pickled cucumber.
- Serve with sesame fries and remaining cucumbers. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW04



CUSTOM OPTIONS



DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.



ADD DICED BACON

Before cooking the pork, cook bacon, breaking up, until golden, 4-5 minutes. Continue with recipe.

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

