



Easy BBQ Pulled Pork & Slaw Burger

with Sweet Potato Wedges & Corn Cobs

Grab your Meal Kit with this symbol



Sweet Potato



Corn



Slaw Mix



BBQ Mayonnaise



Pulled Pork



All-American Spice Blend



Bake-At-Home Burger Buns

Hands-on: 10-20 mins
Ready in: 35-45 mins

Burgers with BBQ pulled pork and apple slaw? Yes, please! This not-so-classic burger is all the things we love about modern Australian cuisine: no rules, all flavour. The best thing is that it's ready in only four steps. Too easy!

Pantry items

Olive Oil, White Wine Vinegar, Butter (Optional)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

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
corn	1 cob	2 cobs
slaw mix	1 bag (150g)	1 bag (300g)
BBQ mayonnaise	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle
pulled pork	1 small packet	1 large packet
All-American spice blend	1 sachet	2 sachets
water*	¼ cup	½ cup
bake-at-home burger buns	2	4
butter* (optional)	20g	40g

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3508kJ (838Cal)	629kJ (150Cal)
Protein (g)	31g	5.6g
Fat, total (g)	38.1g	6.8g
- saturated (g)	14.2g	2.5g
Carbohydrate (g)	84.8g	15.2g
- sugars (g)	26.8g	4.8g
Sodium (mg)	2139mg	384mg

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



Bake the wedges & corn

Preheat the oven to **240°C/220°C fan-forced**. Cut the sweet potato (unpeeled) into wedges. Cut the **corn** cob in half. Place the **veggies** on a lined oven tray. Drizzle with olive oil, season and toss to coat. Bake until tender, **25-30 minutes**.

2



Make the slaw

While the wedges and corn are baking, combine the **slaw mix**, **BBQ mayonnaise**, a small drizzle of **white wine vinegar** and **olive oil** in a medium bowl. Season with **pepper** and set aside.

3



Cook the pork

Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Add the **pulled pork**, **All-American spice blend** and the **water** and cook, breaking up with a spoon, until warmed through, **2-3 minutes**. Meanwhile, place the **burger buns** directly on an oven rack and bake until heated through, **2-3 minutes**.

4



Serve up

Halve the buns. Spread each corn with **butter** (optional). Top each bun with slaw and BBQ pulled pork. Serve with corn and sweet potato wedges.

Enjoy!