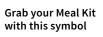


# Easy BBQ Pulled Pork & Slaw Burger with Sweet Potato Wedges & Corn Cobs





Corn

**BBQ** Mayonnaise

All-American Spice Blend



Pantry items

Olive Oil, White Wine Vinegar, Butter (Optional)

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!

# 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  $\cdot$  Large frying pan

# Ingredients

<b>•</b>		
	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
corn	1 cob	2 cobs
slaw mix	<b>1 bag</b> (150g)	<b>1 bag</b> (300g)
BBQ mayonnaise	1 packet (50g)	<b>1 packet</b> (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
<i>butter</i> * (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** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 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**.



# 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.



# 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**.



# 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!