



# Easy BBQ Pulled Pork & Slaw Burger

with Corn Cob & Sweet Potato Wedges

Grab your Meal Kit  
with this symbol



Sweet Potato



Corn



Tomato



Slaw Mix



BBQ Mayo



Pulled Pork



Nan's Special  
Seasoning



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
tomato	1	2
slaw mix	1 bag (150g)	1 bag (300g)
BBQ mayo	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle
pulled pork	1 packet	1 packet
Nan's special seasoning	1 sachet	2 sachets
water*	¼ cup	½ cup
bake-at-home burger buns	2	4
butter* (optional)	1 tbs	2 tbs

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3507kJ (838Cal)	578kJ (138Cal)
Protein (g)	31.4g	5.2g
Fat, total (g)	37.9g	6.2g
- saturated (g)	14.2g	2.3g
Carbohydrate (g)	84.3g	13.9g
- sugars (g)	26.4g	13.9g
Sodium (mg)	2095mg	345mg

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://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

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

2



## Make the slaw

While the wedges and corn are baking, combine the **slaw mix**, **BBQ mayo**, a small drizzle of **white wine vinegar** and **olive oil** in a large bowl. Set aside.

3



## Cook the pulled pork

Drain the **pulled pork**. Heat a drizzle of olive oil in a large frying pan over a medium-high heat. Add the **pork**, **Nan's special seasoning** and the **water** and cook, breaking up with a spoon, until warmed through, **2-3 minutes**. While the pork is cooking, place the **burger buns** on an oven rack and bake until heated through, **2-3 minutes**.

4



## Serve up

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

## Enjoy!