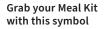


Easy BBQ Pulled Pork & Slaw Burger with Corn Cob & Sweet Potato Wedges









Sweet Potato







Tomato





BBQ Mayo

Pulled Pork





Nan's Special Seasoning

Bake-At-Home Burger Buns



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

9		
2 People	4 People	
refer to method	refer to method	
2	4	
1 cob	2 cobs	
1	2	
1 bag (150g)	1 bag (300g)	
1 packet (50g)	1 packet (100g)	
drizzle	drizzle	
1 packet	1 packet	
1 sachet	2 sachets	
1/4 cup	½ cup	
2	4	
1 tbs	2 tbs	
	refer to method 2 1 cob 1 1 bag (150g) 1 packet (50g) drizzle 1 packet 1 sachet 1/4 cup 2	

^{*}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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



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**.



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!