



# Pulled Pork & Slaw Burger

with Corn Cob & Sweet Potato Wedges

Grab your Meal Kit with this symbol



Sweet Potato



Corn



Tomato



Nan's Special Seasoning



Bake-At-Home Burger Buns



Slaw Mix



BBQ Mayo



Pulled Pork

Prep in: **10-20** mins  
Ready in: **35-45** mins

Burgers loaded with perfectly seasoned pulled pork (thanks, Nan) and BBQ mayo-spiked 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
<b>olive oil*</b>	refer to method	refer to method
sweet potato	2	4
corn	1 cob	2 cobs
tomato	1	2
slaw mix	1 small bag	1 large bag
BBQ mayo	1 medium packet	1 large packet
<b>white wine vinegar* (for the slaw)</b>	drizzle	drizzle
pulled pork	1 packet (200g)	1 packet (400g)
Nan's special seasoning	1 medium sachet	1 large sachet
<b>white wine vinegar* (for the pork)</b>	1 tsp	2 tsp
<b>water*</b>	¼ cup	½ cup
bake-at-home burger buns	2	4
<b>butter*</b> (optional)	20g	40g

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3523kJ (842Cal)	580kJ (139Cal)
Protein (g)	31.8g	5.2g
Fat, total (g)	36.6g	6g
- saturated (g)	13.6g	2.2g
Carbohydrate (g)	90.1g	14.8g
- sugars (g)	25.3g	4.2g
Sodium (mg)	2125mg	350mg

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.

## We're here to help!

Scan here if you have any questions or concerns

2022 | CW30



1



## Bake the wedges & corn

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into wedges. Slice **corn cob** in half.
- Place **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**.

**TIP:** If your oven tray is crowded, divide the wedges and corn between two trays.

3



## Cook the pork & heat the buns

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **pulled pork** and **Nan's special seasoning**, stirring, until fragrant, **1-2 minutes**.
- Add the **white wine vinegar (for the pork)** and the **water**. Cook until combined and heated through, **1-2 minutes**.
- Place **bake-at-home burger buns** directly on an oven rack. Bake until heated through, **2-3 minutes**.

**TIP:** Add a splash more water to loosen the filling, if needed!

2



## Get prepped & make the slaw

- Meanwhile, slice **tomato** into thick rounds. Set aside.
- In a large bowl, combine **slaw mix**, **BBQ mayo**, a small drizzle of **white wine vinegar (for the slaw)** and a drizzle of **olive oil**. Set aside.

4



## Serve up

- Halve burger buns. Spread each corn cob with the **butter** (if using).
- Top each bun with slaw, tomato and BBQ pulled pork.
- Serve with corn and sweet potato wedges. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)