



# Easy Sticky Pulled Pork Burger

with Jalapeno Slaw & Sweet Potato Wedges

BURGER COLLECTION

Grab your Meal Kit with this symbol



Sweet Potato



All-American Spice Blend



Pickled Jalapeños (Optional)



Slaw Mix



Garlic Aioli



Bake-At-Home Burger Buns



Pulled Pork



Sweet & Savoury Glaze



Shredded Cheddar Cheese

Prep in: **15-25 mins**  
Ready in: **25-35 mins**

Go international and dive into our new Burger Collection; a selection of burger recipes inspired by different cuisines all across the world! Tonight, we bring the South to you, with a sticky glaze that coats pulled pork to perfection. Slapped onto a burger bun and served with SP wedges and a jalapeno slaw, this one will make you slap-happy!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## 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
All-American spice blend	1 medium sachet	1 large sachet
pickled jalapeños 🌶️ (optional)	1 medium packet	1 large packet
slaw mix	1 small bag	1 large bag
garlic aioli	1 medium packet	1 large packet
bake-at-home burger buns	2	4
pulled pork	1 packet (200g)	1 packet (400g)
sweet & savoury glaze	1 medium packet	1 large packet
shredded Cheddar cheese**	1 medium packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2802kJ (670Cal)	536kJ (128Cal)
Protein (g)	29.1g	5.6g
Fat, total (g)	23.8g	4.6g
- saturated (g)	6.2g	1.2g
Carbohydrate (g)	79g	15.1g
- sugars (g)	30.1g	5.8g
Sodium (mg)	1501mg	287mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3146kJ (752Cal)	580kJ (139Cal)
Protein (g)	33.9g	6.2g
Fat, total (g)	30.9g	5.7g
- saturated (g)	10.5g	1.9g
Carbohydrate (g)	79g	14.6g
- sugars (g)	30.1g	5.5g
Sodium (mg)	1645mg	303mg

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



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## Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**. Cut **sweet potato** into wedges.
- Spread **wedges** over a large microwave-safe plate. Cover with a damp paper towel.
- Microwave **wedges** on high, **2 minutes**.
- Drain any excess liquid, then place **wedges** on a lined oven tray. Drizzle with **olive oil**, sprinkle over **All-American spice blend**, season with **salt** and toss to coat.
- Spread out evenly, then bake until golden and tender, **12-15 minutes**.

**Custom Recipe:** If you've added shredded Cheddar cheese, when the wedges have 5 minutes remaining, sprinkle cheese over the wedges and continue baking until golden.

3



## Cook the pork

- Halve **bake-at-home burger buns** and bake directly on a wire oven rack, until heated through, **2-3 minutes**.
- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **pulled pork**, stirring, until fragrant, **1-2 minutes**.
- Add **sweet & savoury glaze** and cook, stirring, until combined, **1 minute**. Season to taste.

**TIP:** Add a splash of water if the filling looks dry!

2



## Make the slaw

- **SPICY!** The pickled jalapeños can be hot, use less if you're sensitive to heat. When wedges have **10 minutes** remaining, roughly chop **pickled jalapeños** (if using).
- In a large bowl, combine **slaw mix**, **jalapeños**, **garlic aioli** and a pinch of **salt** and **pepper**.

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## Serve up

- Top each bun base with slaw and pulled pork.
- Divide sticky pulled pork burgers, sweet potato wedges and any remaining slaw between plates. Enjoy!

## Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)