



Southern BBQ Pulled Pork Burger

with Apple Slaw & Wedges

BURGER COLLECTION

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Onion



Apple



All-American Spice Blend



Pulled Pork



BBQ Sauce



Burger Buns



Slaw Mix



Garlic Aioli



Mayonnaise



Shredded Cheddar Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Burgers with BBQ pulled pork and apple slaw? Yes, please! This not-so-classic burger is all the things we love about home cooking: no rules, all flavour.

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

Pantry items

Olive Oil, White Wine Vinegar

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
olive oil*	refer to method	refer to method
potato	2	4
onion	1 (medium)	1 (large)
apple	1	2
All-American spice blend	1 medium sachet	1 large sachet
pulled pork	1 packet	1 packet
BBQ sauce	1 medium packet	1 large packet
burger buns	2	4
slaw mix	1 bag (150g)	1 bag (300g)
white wine vinegar*	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
shredded Cheddar cheese**	1 packet (40g)	1 packet (80g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3701kJ (885Cal)	585kJ (140Cal)
Protein (g)	31.5g	5g
Fat, total (g)	44.5g	7g
- saturated (g)	12.5g	2g
Carbohydrate (g)	100g	15.8g
- sugars (g)	34.2g	5.4g
Sodium (mg)	2234mg	353mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4059kJ (970Cal)	622kJ (149Cal)
Protein (g)	36.2g	5.5g
Fat, total (g)	52g	8g
- saturated (g)	17g	2.6g
Carbohydrate (g)	100g	15.3g
- sugars (g)	34.2g	5.2g
Sodium (mg)	2372mg	364mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/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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1



Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into wedges.
- Place **wedges** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

4



Toast the buns

- Halve **burger buns** and bake directly on a wire rack in the oven until heated through, **2-3 minutes**.

2



Get prepped

- Meanwhile, thinly slice **onion**.
- Slice **apple** into thin sticks.

Little cooks: Don your goggles and have a go at peeling off the onion's outer layer!

5



Toss the slaw

- Meanwhile, add **slaw mix**, **apple** and a drizzle of **white wine vinegar** and **olive oil** to a large bowl. Season and toss to combine.

3



Cook the pulled pork

- When the fries have **10 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring, until softened, **4-5 minutes**.
- Add **All-American spice blend** and **pulled pork** and cook until fragrant, **2 minutes**.
- Add **BBQ sauce** and a splash of **water**, stirring, until well combined, **1 minute**.

Custom Recipe: If you've added shredded Cheddar cheese, sprinkle cheese over pork mixture in the last minute of cook time, then cover with a lid or foil and allow to melt, 1 minute.

6



Serve up

- Spread **garlic aioli** over the bases of the buns. Top with Southern BBQ pulled pork and apple slaw.
- Serve with wedges and **mayonnaise**. Enjoy!

Little cooks: Take the lead and help build the burgers!

Rate your recipe

Did we make your tastebuds happy?

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