



# American Pulled Pork & Bacon Jam Burger

with Potato Fries & Mayonnaise

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Onion



Tomato



Diced Bacon



All-American Spice Blend



Pulled Pork



BBQ Sauce



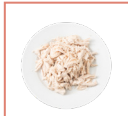
Burger Buns



Mixed Salad Leaves



Mayonnaise



Pulled Chicken

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

We're pulling out the stops for a pulled pork burger - see what we did there? Let's jam out for a bacon jam topping - we did it again - and bam, that's the creation of one delicious burger, pulled together by you. We'll leave off with the puns now so you can go and enjoy.

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

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, 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	½	1
tomato	1	2
diced bacon	1 packet	1 packet
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
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
mixed salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet
pulled chicken**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3935kJ (940Cal)	668kJ (160Cal)
Protein (g)	38.7g	6.6g
Fat, total (g)	48.8g	8.3g
- saturated (g)	16.7g	2.8g
Carbohydrate (g)	90.2g	15.3g
- sugars (g)	28.5g	4.8g
Sodium (mg)	2371mg	402mg

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3626kJ (867Cal)	615kJ (147Cal)
Protein (g)	44.7g	7.6g
Fat, total (g)	36.5g	6.2g
- saturated (g)	10.5g	1.8g
Carbohydrate (g)	89.9g	15.3g
- sugars (g)	28.5g	4.8g
Sodium (mg)	1793mg	304mg

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://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

2023 | CW51



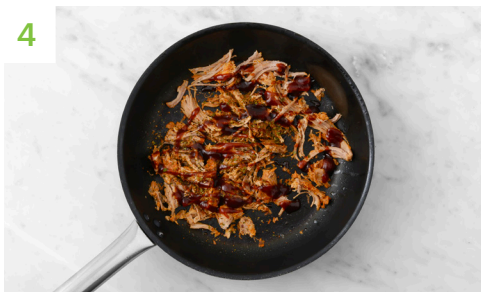
1



## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



## Cook the pulled pork

- Wipe out the frying pan and return to medium-high heat with a drizzle of **olive oil**.
- SPICY!** The spice blend is mild, but use less if you're sensitive to heat. Cook **All-American spice blend** and **pulled pork**, until fragrant, **2 minutes**.
- Add **BBQ sauce** and a splash of **water**, stirring, until well combined, **1 minute**.

**Custom Recipe:** If you've swapped pulled pork for pulled chicken, heat the pan as above. Cook pulled chicken and All-American spice blend, breaking up with a spoon, until browned, 2-3 minutes. Add BBQ sauce and a splash of water, stirring, until well combined, 1 minute.

2



## Get prepped

- Meanwhile, thinly slice **onion** (see ingredients). Slice **tomato** into rounds.

5



## Bring it all together

- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a medium bowl, combine **mixed salad leaves** and a drizzle of **white wine vinegar** and **olive oil**. Season.

**Little cooks:** Kids can help dress the salad.

3



## Make the bacon jam

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **onion** and **diced bacon**, breaking up with a spoon, until softened and browned, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, **brown sugar** and a splash of **water** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

6



## Serve up

- Top bun bases with some bacon jam. Spread bun tops with **mayonnaise**.
- Top buns with American pulled pork, tomato and mixed salad leaves.
- Serve with potato fries. Enjoy!

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

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)