



American Pulled Pork & Bacon Jam Burger

with Kumara Fries & Mayonnaise

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Kumara



Onion



Tomato



Diced Bacon



Pulled Pork



All-American Spice Blend



BBQ Sauce



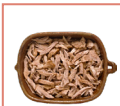
Burger Buns



Mixed Salad Leaves



Mayonnaise



Pulled Pork

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
kumara	2 (medium)	2 (large)
onion	½	1
tomato	1	2
diced bacon	1 medium packet	2 medium packets OR 1 large packet
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
pulled pork	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
BBQ sauce	1 medium packet	1 large packet
burger buns	2	4
mixed salad leaves	1 small packet	1 medium packet
white wine vinegar*	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet
pulled pork**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4040kJ (966Cal)	658kJ (157Cal)
Protein (g)	37.2g	6.1g
Fat, total (g)	49g	8g
- saturated (g)	16.8g	2.7g
Carbohydrate (g)	96.3g	15.7g
- sugars (g)	30.6g	5g
Sodium (mg)	2431mg	396mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4851kJ (1159Cal)	679kJ (162Cal)
Protein (g)	53.2g	7.4g
Fat, total (g)	64g	9g
- saturated (g)	23.8g	3.3g
Carbohydrate (g)	98.3g	13.8g
- sugars (g)	30.6g	4.3g
Sodium (mg)	3181mg	445mg

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 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

2024 | CW15



1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **kumara** 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 **pulled pork** and **All-American spice blend**, until fragrant, **2 minutes**.
- Add **BBQ sauce** and a splash of **water**, stirring, until well combined, **1 minute**.

Custom Recipe: If you've doubled your pulled pork, cook in batches if your pan is getting crowded.

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

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. 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 kumara fries. Enjoy!

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

Rate your recipe

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