



# Easy BBQ Pulled Pork & Slaw Burger

with Oven-Baked Wedges

Grab your Meal Kit with this symbol



Potato



Slaw Mix



BBQ Mayonnaise



Pulled Pork



All-American Spice Blend



Butter Burger Buns



Tomato

Hands-on: **10-20 mins**  
Ready in: **35-45 mins**

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

### Pantry items

Olive Oil, White Wine Vinegar

## 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
olive oil*	refer to method	refer to method
potato	2	4
slaw mix	1 bag (150g)	1 bag (300g)
BBQ mayonnaise	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle
pulled pork	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
water*	¼ cup	½ cup
butter burger buns	2	4
tomato	1	2

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2976kJ (711Cal)	544kJ (130Cal)
Protein (g)	30.9g	5.6g
Fat, total (g)	34.1g	6.2g
- saturated (g)	10.7g	2g
Carbohydrate (g)	77.6g	14.2g
- sugars (g)	12.4g	2.3g
Sodium (mg)	1928mg	352mg

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.

1



## Bake the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into wedges and place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Spread evenly and bake until tender, **25-30 minutes**.

2



## Make the slaw

While the wedges are baking, combine the **slaw mix**, **BBQ mayonnaise**, a small drizzle of **white wine vinegar** and a drizzle of **olive oil** in a medium bowl. Season with **pepper** and set aside.

3



## Cook the pork

When the wedges have **5 minutes** cook time remaining, heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **pulled pork**, **All-American spice blend** and the **water**, breaking the pork up with a spoon, until warmed through, **2-3 minutes**. Meanwhile, place the **butter burger buns** directly on a wire oven rack and bake until heated through, **2-3 minutes**.

4



## Serve up

Halve the buns. Thinly slice the **tomato**. Top each bun with some creamy slaw, BBQ pulled pork and tomato. Serve with the wedges.

## Enjoy!