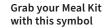


Easy BBQ Pulled Pork & Slaw Burger with Oven-Baked Wedges















BBQ Mayonnaise





All-American Spice Blend

Butter Burger Buns



Tomato

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

9		
	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*	1/4 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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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**.



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.



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**.



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!