



Pulled Pork & Roasted Cherry Tomato Sub

with Herby Fries, Salad & Hollandaise

Grab your Meal Kit with this symbol



Potato



Italian Herbs



Herbs



Tinned Cherry Tomatoes



Garlic & Herb Seasoning



Tomato Paste



Ciabatta



Pear



Salad Leaves



Creamy Salad Dressing



Hollandaise



Garlic Aioli



Pulled Pork



Grated Parmesan Cheese

 **Recipe Update**

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **20-30 mins**
Ready in: **35-45 mins**

Tired of eating shop-bought sandwiches? We know you are, so we've come up with a solution to rejuvenate your love for the sub by packing it full of succulent pork and blistered cherry tomatoes that pop with juiciness. A helping of herb-infused fries to dip in our garlic aioli and this is a sandwich you'll never get bored of.

Pantry items

Olive Oil, Balsamic Vinegar, Butter, Brown Sugar

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Italian herbs	1 sachet	1 sachet
herbs	1 bag	1 bag
tinned cherry tomatoes	½ tin	1 tin
balsamic vinegar*	1 tbs	2 tbs
garlic & herb seasoning	1 sachet	1 sachet
tomato paste	1 packet	2 packets
pulled pork	1 packet	1 packet
butter*	20g	40g
brown sugar*	½ tbs	1 tbs
ciabatta	2	4
pear	1	2
salad leaves	1 medium bag	1 large bag
creamy salad dressing	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
Hollandaise	1 packet (50g)	2 packets (100g)
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4582kJ (1095Cal)	560kJ (133Cal)
Protein (g)	40.6g	5g
Fat, total (g)	53g	6.5g
- saturated (g)	18.2g	2.2g
Carbohydrate (g)	112.3g	13.7g
- sugars (g)	33.8g	4.1g
Sodium (mg)	2576mg	315mg

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 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**, sprinkle with **Italian herbs**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.



Warm the ciabatta

- Meanwhile, bake **ciabatta** directly on a wire oven rack until heated through, **3 minutes**.



Roast the cherry tomatoes

- Meanwhile, pick **herb** leaves. Drain **tinned cherry tomatoes** (see ingredients).
- Combine **cherry tomatoes**, **herbs**, **balsamic vinegar**, a pinch of **salt** and a drizzle of **olive oil** on a second lined oven tray. Roast until blistered, **15-20 minutes**.



Assemble the salad

- While the ciabatta is toasting, slice **pear** into thin sticks.
- In a large bowl, combine **pear**, **salad leaves**, and a drizzle of **olive oil**.
- Just before serving, add the **creamy salad dressing** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Toss to coat. Top with **grated Parmesan cheese**.



Flavour the pork

- When the fries have **10 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **garlic & herb seasoning** and **tomato paste** until fragrant, **1 minute**.
- Add **pulled pork**, the **butter**, **brown sugar** and a splash of **water**, breaking up with a spoon, until browned and warmed through, **2-3 minutes**.



Serve up

- Slice ciabatta in half lengthwise. Spread ciabatta with **Hollandaise** and fill each sub with pulled pork mixture, salad, roasted cherry tomatoes and herbs.
- Serve with herby fries, **garlic aioli** and any remaining salad and tomatoes. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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