



BBQ PULLED PORK BURGER

with Creamy Apple Slaw & Corn Cob



Add apple to slaw
for a fresh crunch



Red Onion



Apple



Long Red Chilli
(Optional)



Corn



Garlic Aioli



Slaw Mix



Pulled Pork



BBQ Sauce



Bake-At-Home
Burger Bun



Hands-on: **15-25** mins
Ready in: **20-30** mins



Spicy (optional long
red chilli)

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

Pantry Staples: Olive Oil, Rice Wine Vinegar,
White Wine Vinegar

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **medium saucepan** • **medium frying pan**



1 PICKLE THE ONION

Fill a kettle and bring to the boil. Preheat the oven to **200°C/180°C fan-forced**. Thinly slice the **red onion** (see ingredients list). In a small bowl, combine the **rice wine vinegar**, **boiling water** and a **good pinch** of **sugar** and **salt**. Scrunch the **onion** in your hands, then add to the pickling liquid and stir to coat. Set aside until serving, stirring every now and then to speed up the pickling process.



2 GET PREPPED

Bring a medium saucepan of water to the boil. Cut the **apple** into thin matchsticks. Thinly slice the **long red chilli** (if using). Cut the **corn** cob in half. Add the **corn** to the saucepan of boiling water and cook until tender and bright yellow, **5 minutes**. Drain.



3 MAKE THE SLAW

In a medium bowl, combine the **garlic aioli**, **white wine vinegar**, **slaw mix**, **chilli** (if using) and **apple**. Season with **salt** and **pepper** and toss to coat.



4 COOK THE PORK

In a medium frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **pulled pork** and cook until slightly crisp, **2 minutes**. Add the **BBQ sauce** and cook, stirring, until combined and caramelised, **1 minute**.



5 HEAT THE BURGER BUNS

Place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



6 SERVE UP

Drain the pickled onion. Slice the burger buns in half and fill with the creamy apple slaw, BBQ pulled pork and pickled onion. Serve with the corn (spread with a little butter if you like!) and any remaining slaw.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
red onion	½	1
rice wine vinegar*	¼ cup	½ cup
boiling water*	¼ cup	½ cup
apple	1	2
long red chilli (optional)	1	2
corn	1	2
garlic aioli	1 packet (50g)	1 packet (100g)
white wine vinegar*	2 tsp	1 tbs
slaw mix	1 bag (150g)	1 bag (300g)
pulled pork	1 packet	1 packet
BBQ sauce	2 tubs (80g)	4 tubs (160g)
bake-at-home burger bun	2	4

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3120kJ (745Cal)	556kJ (133Cal)
Protein (g)	40.5g	7.2g
Fat, total (g)	25.5g	4.6g
- saturated (g)	6.0g	1.1g
Carbohydrate (g)	79.9g	14.3g
- sugars (g)	33.9g	6.1g
Sodium (g)	1620mg	289mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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