

# Caribbean Pulled Pork with Creamy Slaw

Grab your Fresh & Fast Meal Kit

FRESH & FAST Box to plate: 15 mins



## Get ready

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'll need

(along with the basics)



### 1. Fry





Seasonal Veggie Mix

Microwavable **Basmati Rice** 

### 2. Toss







Shredded Red Coconut Sweet Cabbage Chilli Mayonnaise



Lemon





Long Red Chilli (Optional)

Pineapple Slices

#### 3. Sizzle





Mild Caribbean **Jerk Seasoning** 

**Pulled Pork** 

#### From the pantry





#### From the cool pouch

	2P	4P
Seasonal Veggie Mix	<b>1 bag</b> (150g)	<b>2 bags</b> (300g)
Pulled Pork	1 pkt	1 pkt
Coconut Sweet Chilli Mayonnaise	<b>1 pkt</b> (50g)	<b>1 pkt</b> (100g)

### **Allergens**

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

- Heat a drizzle of olive oil in a large frying pan over medium-high heat
- Cook veggie mix until just softened, 2-3 mins
- · Add rice and stir until heated through, 2-3 mins
- Transfer to a plate

- Meanwhile, slice **lemon** into wedges
- Grab a bowl. Combine cabbage, coconut chilli mayo and a good squeeze of lemon juice
- Season and toss
- Thinly slice the mint and chilli (if using)
- Drain and roughly chop pineapple

- Return pan to high heat with a good drizzle of olive oil
- Add jerk spice and pulled pork
- Stir until fragrant, 1-2 mins
- Add a dash of water and stir
- Plate up rice, pulled pork and slaw
- · Garnish with mint and chilli (if using)
- Top with pineapple and serve with **lemon** wedges





