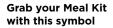
Mexican Pulled Pork Burger

with Slaw & Chipotle Mayo









Potato



Coriander

Mild Chipotle Sauce





Mayonnaise

Bake-At-Home **Burger Bun**





Tex-Mex Spice Blend

Pulled Pork

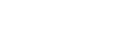






Tomato Paste

Slaw Mix





Pantry items Olive Oil, White Wine Vinegar

Before you start

Our fruit and veggies need a little wash first!

You will need

Two oven trays lined with baking paper. Large frying pan

Ingredients

2 People	4 People
refer to method	refer to method
2	4
2 cloves	4 cloves
1 bag	1 bag
½ tub (20g)	1 tub (40g)
1 packet (40g)	2 packets (80g)
2	4
1 sachet	2 sachets
1 packet	1 packet
1 sachet	2 sachets
1 bag (150g)	1 bag (300g)
2 tsp	1 tbs
	refer to method 2 2 cloves 1 bag ½ tub (20g) 1 packet (40g) 2 1 sachet 1 packet 1 bag (150g)

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3010kJ (718Cal)	562kJ (134Cal)
Protein (g)	42.8g	8.0g
Fat, total (g)	21.5g	4.0g
- saturated (g)	5.5g	1.0g
Carbohydrate (g)	79.5g	14.9g
- sugars (g)	12.7g	2.4g
Sodium (g)	1700mg	318mg

Allergens

For allergens and ingredient information, visit HelloFresh.com.au/foodinfo



1. Bake the fries

Preheat the oven to 240°C/220°C fan-forced. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Season with salt and pepper and drizzle with **olive oil**. Toss to coat, then bake until tender, 20-25 minutes.

TIP: Cut the potato to the correct size so it cooks in the allocated time.



2. Get prepped

While the fries are baking, finely chop the garlic (or use a garlic press). Roughly chop the coriander. In a small bowl, combine the **mild chipotle sauce** (see ingredients list) and mayonnaise. Set aside. Slice the **bake-at-home burger buns** in half.



3. Make the Mexican pulled pork

When the fries have 10 minutes cook time remaining, heat a drizzle of olive oil in a large frying pan over a medium-high heat. Add the **garlic** and cook until fragrant, 1 minute. Add the Tex-Mex spice blend and pulled pork and stir until fragrant, 1-2 minutes. Add the tomato paste and stir to combine and warm through, 1-2 minutes.



4. Heat the burger buns

Place both halves of the burger buns on a second oven tray lined with baking paper. Divide the pulled pork between the bun bases. Bake until the pork is lightly golden and the buns are heated through, 3-5 minutes.



5. Make the slaw

While the burger buns are heating, in a medium bowl, combine the slaw mix, coriander, white wine vinegar and olive oil (1 tbs for 2 people / 2 tbs for 4 people). Season with salt and pepper and toss to coat.



6. Serve up

Spread the chipotle mayonnaise over the top half of the burger buns and top the pork with a helping of slaw. Serve the burgers with the fries and any remaining chipotle mayo and slaw.

Enjoy!