



Mexican Pulled Pork Burger

with Slaw & Chipotle Mayo

Grab your Meal Kit with this symbol 



Potato



Garlic



Coriander



Mild Chipotle Sauce



Mayonnaise



Bake-At-Home Burger Bun



Tex-Mex Spice Blend



Pulled Pork



Tomato Paste



Slaw Mix

 Hands-on: **20-30 mins**
Ready in: **30-40 mins**

Everyone loves a burger, especially when it's packed with flavour and served with fries. These pulled pork burgers are big, bold and saucy... oh, and did we mention speedy? Two hands (and possibly two napkins!), required.

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
olive oil*	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
coriander	1 bag	1 bag
mild chipotle sauce	½ tub (20g)	1 tub (40g)
mayonnaise	1 packet (40g)	2 packets (80g)
bake-at-home burger bun	2	4
Tex-Mex spice blend	1 sachet	2 sachets
pulled pork	1 packet	1 packet
tomato paste	1 sachet	2 sachets
slaw mix	1 bag (150g)	1 bag (300g)
white wine vinegar*	2 tsp	1 tbs

*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](https://www.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!