

Mexican Pulled Pork Burger

with Slaw & Chipotle Mayo

Grab your Meal Kit with this symbol



Potato



Garlic



Coriander



Lime



Mild Chipotle Sauce



Mayonnaise



Bake-At-Home Burger Buns



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

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
garlic	2 cloves	4 cloves
coriander	1 bag	1 bag
lime	½	1
mild chipotle sauce	½ tub (20g)	1 tub (40g)
mayonnaise	1 packet (40g)	2 packets (80g)
bake-at-home burger buns	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)	3262kJ (779Cal)	583kJ (139Cal)
Protein (g)	31.2g	5.6g
Fat, total (g)	34.2g	6.1g
- saturated (g)	9.2g	1.6g
Carbohydrate (g)	77.8g	13.9g
- sugars (g)	13.9g	2.5g
Sodium (mg)	2191mg	392mg

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.



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 drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

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



Get prepped

While the fries are baking, finely chop the **garlic**. Roughly chop the **coriander**. Cut the **lime** into wedges. In a small bowl, combine the **mild chipotle sauce** (see ingredients) and **mayonnaise**. Slice the **bake-at-home burger buns** in half.



Make the pulled pork

When the fries have **10 minutes** cook time remaining, heat a drizzle of **olive oil** over medium-high heat in a large frying pan. 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 a squeeze of **lime juice**. Stir to combine and warm through, **1-2 minutes**.



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 **burger bun** bases. Bake until the pork is lightly golden and the buns are heated through, **3-5 minutes**.



Make the slaw

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



Serve up

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

Enjoy!