

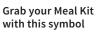
Prep in: 20-30 mins

Ready in: 35-45 mins

Pulled Pork & Roast Cherry Tomato Sub

PUB BISTRO



















Bake-At-Home



Ciabatta





Dressing



Sweet & Savoury



Shaved Parmesan Cheese



Creamy Pesto Dressing

Garlic Aioli

Pantry items

Olive Oil, Balsamic Vinegar, Butter

It's easy to throw together a fancy sub when you have our pulled pork handy. While the fries and cherry tomatoes do their thing in the oven, the tender pork mingles with our sweet & savoury glaze in the pan - leaving you with a few minutes spare to warm the ciabatta and toss the salad. Don't forget to serve with the aioli for some dipping action!

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 \cdot Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Italian herbs	1 medium sachet	1 large sachet
thyme	1 bag	1 bag
snacking tomatoes	1 punnet	2 punnets
balsamic vinegar*	1 tbs	2 tbs
pulled pork	1 packet (200g)	1 packet (400g)
butter*	20g	40g
sweet & savoury glaze	1 packet	1 packet
bake-at-home ciabatta	2	4
pear	1	2
mustard cider dressing	1 packet	2 packets
salad leaves	1 medium bag	1 large bag
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
creamy pesto dressing	1 packet (50g)	1 packet (100g)
garlic aioli	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4933kJ (1179Cal)	686kJ (164Cal)
Protein (g)	38.7g	5.4g
Fat, total (g)	65.7g	9.1g
- saturated (g)	16.9g	2.4g
Carbohydrate (g)	103.7g	14.4g
- sugars (g)	22.4g	3.1g
Sodium (mg)	1838mg	256mg

The quantities provided above are averages only.

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 oven to 240°C/220°C fan-forced.
- Cut **potato** into fries. Place on a lined oven tray.
- Drizzle with olive oil, sprinkle with Italian herbs and season with salt. Toss to coat.
- Bake until tender, 20-25 minutes.

TIP: If your oven tray is crowded, divide the fries between two trays.



Roast the cherry tomatoes

- Meanwhile, pick thyme leaves. Place snacking tomatoes and thyme on a second lined oven tray.
- Add the balsamic vinegar, a pinch of salt and a drizzle of olive oil.
- Toss to coat, then roast until blistered,
 15-20 minutes.

TIP: Hold each thyme sprig at the top, then gently run your fingers down to remove the leaves. If the sprigs are very soft, you can just chop them instead.



Flavour the pork

- When the fries have 10 minutes remaining, heat a large frying pan over medium-high heat with a drizzle of olive oil.
- Add pulled pork, the butter, sweet & savoury glaze and a splash of water and cook, breaking up pork with a spoon, until browned and warmed through, 2-3 minutes.



Warm the ciabatta

 Meanwhile, place bake-at-home ciabatta directly on an oven wire rack and bake until heated through, 3 minutes.



Assemble the salad

- While ciabatta is baking, thinly slice **pear**.
- In a large bowl, combine mustard cider dressing and a drizzle of olive oil. Season with salt and pepper.
- Add pear and salad leaves. Toss to coat. Top with shaved Parmesan cheese.



Serve up

Rate your recipe

- Slice ciabatta in half, lengthwise. Spread ciabatta with creamy pesto dressing, then fill each sub with pulled pork, salad and roast cherry tomatoes.
- Serve with herby fries, garlic aioli any remaining salad and roast tomatoes. Enjoy!

