



Bonfire Night Honey-Mustard Pulled Pork Dog with Wedges and Apple & Baby Leaf Salad

Street Food 30-40 Minutes

31



Potatoes



Slow Cooked Pork



Mature Cheddar Cheese



Cider Vinegar



Brioche Hot Dog Buns



Apple



Honey



Wholegrain Mustard



Baby Leaf Mix



Crispy Onions



BBQ Sauce

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, ovenproof dish, aluminium foil, grater and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Slow Cooked Pork**	425g	640g	850g
Mature Cheddar Cheese** 7)	60g	70g	80g
Cider Vinegar 14)	15ml	22ml	30ml
Brioche Hot Dog Buns 7) 8) 11) 13)	2	3	4
Apple**	1	1½	2
Honey	30g	45g	60g
Wholegrain Mustard 9)	17g	17g	34g
Baby Leaf Mix**	20g	50g	50g
Crispy Onions 13)	1 sachet	1½sachets	2sachets
BBQ Sauce	48g	80g	96g
Pantry	2P	3P	4P
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4999/1195	820/196
Fat (g)	56.3	9.2
Sat. Fat (g)	21.6	3.6
Carbohydrate (g)	111.8	18.3
Sugars (g)	31.0	5.1
Protein (g)	61.7	10.1
Salt (g)	4.03	0.66

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Bake the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two *baking trays if necessary*.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Warm the Buns

Slice the **buns** top down through the middle (but not all the way through).

Just before everything's ready, pop the **buns** onto a baking tray and into the oven to warm through, 2-3 mins.



Roast the Pork

Meanwhile, remove the **pork shoulder** from the packaging. Place in an ovenproof dish along with the **juices**. Season with **salt** and **pepper**, then cover loosely with foil.

Roast on the middle shelf for 25-30 mins.

IMPORTANT: Ensure the pork is piping hot throughout.



Hey Honey

Once the **pork** is cooked, remove from the oven, reserve **1 tbsp** of **cooking juices** per person, then discard the foil and any remaining **cooking juices**.

Use two forks to shred the **pork** as finely as you can.

Once shredded, stir the **honey** and **mustard** (add less if you'd prefer) into the **pork**. Season with **salt** and **pepper**. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Toss the **baby leaf salad** and **apple** through the **salad dressing**.



Get Prepping

Meanwhile, grate the **Cheddar cheese**.

In a medium bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**. Set your **salad dressing** aside.

Quarter, core and thinly slice the **apple** (no need to peel).



Assemble and Serve

Spread the **mayo** (see pantry for amount) onto the cut sides of the **hot dog buns**, then share them between your plates.

Load the **honey-mustard pork** into the **buns**, top with the **cheese**, then sprinkle over the **crispy onions**. Finish by drizzling the **BBQ sauce** over the top.

Serve the **wedges** and **apple and baby leaf salad** alongside.

Enjoy!