



Thai Inspired Pulled Pork Burger and Chips with Sesame Slaw

Street Food 35-45 Minutes • Mild Spice

34



Potatoes



Slow Cooked
British Pork



Red Thai
Style Paste



Rice Vinegar



Coleslaw Mix



Burger Buns



Sweet Chilli
Sauce



Hoisin Sauce



Roasted White
Sesame Seeds

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, ovenproof dish, aluminium foil and bowl.

Ingredients

| Ingredients | 2P | 3P | 4P |
|--------------------------------------|------|------|------|
| Potatoes | 450g | 700g | 900g |
| Slow Cooked British Pork** | 425g | 640g | 850g |
| Red Thai Style Paste | 50g | 75g | 100g |
| Rice Vinegar | 22ml | 37ml | 44ml |
| Coleslaw Mix** | 120g | 180g | 240g |
| Burger Buns 13) | 2 | 3 | 4 |
| Sweet Chilli Sauce | 32g | 48g | 96g |
| Hoisin Sauce 11) | 32g | 48g | 64g |
| Roasted White Sesame Seeds 3) | 5g | 7g | 10g |

| Pantry | 2P | 3P | 4P |
|-----------------------------|--------|---------|--------|
| Sugar* | 1 tsp | 1½ tsp | 2 tsp |
| Olive Oil for the Dressing* | 1 tbsp | 1½ tbsp | 2 tbsp |

*Not Included **Store in the Fridge

Nutrition

| Typical Values for uncooked ingredient | Per serving | Per 100g |
|--|-------------|----------|
| Energy (kJ/kcal) | 4560/1090 | 710/170 |
| Fat (g) | 42.0 | 6.5 |
| Sat. Fat (g) | 12.3 | 1.9 |
| Carbohydrate (g) | 103.7 | 16.1 |
| Sugars (g) | 26.4 | 4.6 |
| Protein (g) | 72.7 | 11.3 |
| Salt (g) | 3.68 | 0.57 |

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

Allergens

3) Sesame **11)** Soya **13)** Cereals containing gluten

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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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Chop the Chips

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop them 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, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Get Shredding

Once cooked, remove the **pork** from the oven and 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.

Halve the **burger buns** and pop them into the oven to warm through, 2-3 mins.



Roast the Pork

Remove the **slow cooked pork** from the packaging. Place in an ovenproof dish along with the **juices** and spread the **red Thai style paste** all over.

Cover loosely with foil and roast on the middle shelf for 25-30 mins. **IMPORTANT:** Ensure the pork is piping hot throughout.



Finishing Touches

Meanwhile, mix the **reserved cooking juices**, **sweet chilli sauce** and **hoisin sauce** through the **pulled pork**. Add a splash of **water** if it's a little dry and season to taste with **salt** and **pepper**.

Toss the **sesame seeds** with the **coleslaw mix**.



Prep your Salad

In a medium bowl, add the **rice vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Mix well and season with **salt** and **pepper**.

Add the **coleslaw mix** to the bowl of **dressing**, toss to coat, then set aside.



Assemble and Serve

When everything's ready, transfer the **buns** to your plates.

Load the **bases** with the **pulled pork** and top with some of the **slaw**.

Serve the **chips** and **slaw** alongside.

Enjoy!