



Pulled Pork Burger and Cranberry Sauce

with salad and sweet potato fries

40 – 45 mins

22



Pulled Pork



Brioche Buns



Cranberry Chutney



Sweet Potato



Paprika



BBQ Rub



Grated Cheese



Aioli



Onion



Balsamic Vinegar



Salad Leaves



Hazelnuts

Pantry Items: Oil, Butter, Salt, Pepper



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Aluminium foil, baking sheet with baking paper, oven dish, pan with lid

Ingredients

	2P	4P
Pulled Pork	300 g	600 g
Brioche Buns	2 units	4 units
Cranberry Chutney	1 sachet	2 sachets
Sweet Potato	2 units	4 units
Paprika	2 sachets	4 sachets
BBQ Rub	2 sachets	4 sachets
Grated Cheese	50 g	100 g
Aioli	2 sachets	4 sachets
Onion	1 unit	2 units
Balsamic Vinegar	2 sachets	4 sachets
Salad Leaves	120 g	240 g
Hazelnuts	10 g	20 g

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	678 kJ/ 162 kcal
Fat (g)	8.3 g
Sat. Fat (g)	2 g
Carbohydrate (g)	15.4 g
Sugars (g)	4.8 g
Protein (g)	6.7 g
Salt (g)	0.6 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels. Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs

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Cook the Pork

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Remove all the packaging from the **pork**.
- Pop the **pork** into an oven dish and cover with aluminium foil.
- Bake on the middle shelf of the oven, 25-30 mins. **IMPORTANT:** Ensure the pork is piping hot throughout.



Bake the Burgers

- Once the **pork** is warmed, drain the cooking liquid into a bowl and shred the **meat** with two forks while still in the oven dish.
- Add a knob of **butter**, the **BBQ rub** and 2 tbsp cooking **water** (per 2P) to the **pork**. Season to taste with **salt** and **pepper** and mix well to combine.
- Spread a little **aioli** over the cut side of each **bun**.
- On the **bun** bases, spread the **onion chutney**, then add the **pulled pork** on top and sprinkle on the **cheese**.
- Bake in the oven (with the **bun** lids alongside) until the **cheese** is melted, 1-2 mins.



Cook the Sweet Potatoes

- Chop the **sweet potato** lengthways into 1cm slices, then chop into 1cm wide chips (peeling optional).
- Pop onto a lined baking tray.
- Toss with **paprika**, **salt**, **pepper** and a drizzle of **oil**.
- Spread out in a single layer—you want them well spaced out to achieve a crispy finish.
- Roast on the top shelf until golden, 20-25 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



Season the Salad

- Trim the **salad leaves**, then thinly slice or tear into bite-sized pieces.
- Bash or roughly chop the **hazelnuts**.
- In a salad bowl, mix a drizzle of **oil** and the remaining **balsamic vinegar**. Season to taste with **salt** and **pepper**.
- Just before serving, add the **salad leaves** and toss to coat.



Make the Onion Confit

- Halve, peel and thinly slice the **onion**.
- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **onion**, season with **salt** and **pepper** and fry until browned, 8-10 mins, stirring occasionally.
- Reduce the heat to medium, then add **half** the **balsamic vinegar**, 2 tbsp **water** (per 2P) and **cranberry chutney**.
- Cook until the sauce has thickened, 1-2 mins.



Divide and Serve

- Sandwich the burger closed with the **bun** lid and plat up with spiced **sweet potato** fries and salad on the side.
- Sprinkle the **hazelnuts** over the **salad**.
- Serve the remaining **aioli** alongside for dipping.

Enjoy!