



Thai Inspired Pulled Pork Burger

with sesame chips

35 – 40 mins • Spicy

17



Irish Pulled Pork



Potatoes



Sesame Seeds



Red Thai Style Paste



Apple Cider Vinegar



Cabbage



Sweet Asian Sauce



Cucumber



Brioche Buns



Sweet Chilli Sauce



Hoisin Sauce

Pantry Items: Oil, Salt, Pepper, Water, Sugar



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2025-W02

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

Ingredients

	2P	4P
Irish Pulled Pork	300 g	600 g
Potatoes	600 g	1200 g
Sesame Seeds	1 sachet	2 sachets
Red Thai Style Paste	1 sachet	2 sachets
Apple Cider Vinegar	1 sachet	2 sachets
Cabbage	½ unit	1 unit
Sweet Asian Sauce	1 sachet	2 sachets
Cucumber	1 unit	2 units
Brioche Buns	2 units	4 units
Sweet Chilli Sauce	1 sachet	2 sachets
Hoisin Sauce	1 sachet	2 sachets

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	445.3 kJ/ 106.4 kcal
Fat (g)	2.3 g
Sat. Fat (g)	0.8 g
Carbohydrate (g)	16.6 g
Sugars (g)	5.1 g
Protein (g)	5.6 g
Salt (g)	0.7 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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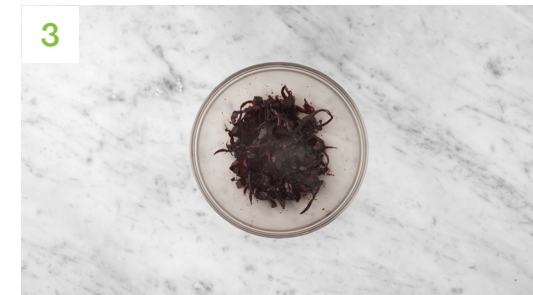
1 Prep the Chips

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil** and sprinkle with **sesame seeds**. Season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.



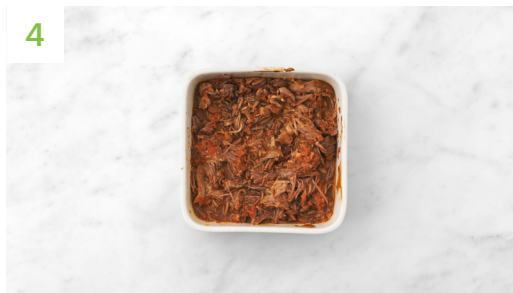
2 Roast the Pork

- Remove the packaging from the **pork** and pop into an oven dish.
- Rub with **red Thai paste** then cover with foil.
- Cook the **pork** on the middle shelf and the chips on the top shelf of the oven for 25-30 mins.



3 Make the Salad

- In a medium bowl, combine ½ tsp **sugar** (per 2P) and 1 tbsp **oil** (per 2P) with **half** the **vinegar**. Season with **salt** and **pepper**.
- Remove the tough core of the **cabbage**. Thinly slice **half** (per 2P).
- Add to the bowl with the **vinegar** along with **sweet Asian sauce** and toss to coat.
- Trim the **cucumber** then gently bash with the bottom of a pot.
- Chop into roughly 2cm chunks and add to a separate bowl with the remaining **vinegar**. Season with **salt**, **pepper** and a pinch of **sugar**.



4 Shred the Pork

- Once cooked, remove the **pork** from the oven and reserve 1 tbsp of cooking juices per person. Discard the foil and any remaining cooking juices.
- Use two forks to shred the **pork** as finely as you can.
- Mix the reserved cooking juices, **sweet chilli sauce** and **hoisin sauce** through the **pork**.
- Add a splash of **water** if it's a little dry and season to taste with **salt** and **pepper**.



5 Warm the Buns

- Pop the **buns** into the oven to warm through, 2-3 mins.



6 Assemble and Serve

- When everything's ready, transfer the **buns** to your plates.
- Load the **bun** bases with the **pulled pork** and top with a little **cabbage** slaw, then sandwich shut with the **bun** lids.
- Serve the pulled **pork** burgers with the chips, **cucumber** salad and remaining slaw alongside.

Enjoy!