

# Thai Inspired Pulled Pork Burger and Chips

with Peanuts, Sweet Chilli and Salad

**Street Food** 35-45 Minutes • Mild Spice • 1 of your 5 a day

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Potatoes



Slow Cooked  
Pulled Pork



Red Thai  
Style Paste



Baby Gem Lettuce



Rice Vinegar



Carrot



Salted Peanuts



Burger Bun



Sweet Chilli  
Sauce



Hoisin Sauce

**Pantry Items**

Oil, Salt, Pepper, Olive Oil

## 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, bowl, peeler and rolling pin.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Slow Cooked Pulled Pork**	425g	640g	850g
Red Thai Style Paste	50g	75g	100g
Baby Gem Lettuce**	1	1½	2
Rice Vinegar	22ml	37ml	44ml
Carrot**	1	2	2
Salted Peanuts <b>1</b>	25g	40g	50g
Burger Bun <b>13</b>	2	3	4
Sweet Chilli Sauce	32g	48g	64g
Hoisin Sauce <b>11</b>	32g	48g	64g

Pantry	2P	3P	4P
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)	4028 /963	650 /155
Fat (g)	39.2	6.3
Sat. Fat (g)	10.1	1.6
Carbohydrate (g)	95.6	15.4
Sugars (g)	26.1	4.2
Protein (g)	59.1	9.5
Salt (g)	3.72	0.6

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

## Allergens

**1)** Peanut **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, 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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## 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.

Meanwhile, 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.

Meanwhile, trim the **baby gem**. Reserve **2 whole leaves** per person, then thinly slice the rest widthways.



## Finishing Touches

Mix the **reserved cooking juices**, **sweet chilli sauce** and **hoisin sauce** through the **pulled pork**.

Toss the **sliced baby gem** and **crushed peanuts** with the **carrot ribbons** to make your **peanut salad**.



## Prep your Salad

In a medium bowl, add the **rice vinegar** and **olive oil for the dressing** (see pantry for amount). Stir together and season with **salt** and **pepper**.

Trim and peel the **carrot**. Use the peeler to peel long ribbons down the length of the **carrot**, stopping at the core. Add the **ribbons** to the bowl of **dressing**.

Crush the **peanuts** in the unopened sachet using a rolling pin.



## Assemble and Serve

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

Load the **bases** with the **pulled pork** and top with the **reserved baby gem leaves**.

Serve the **chips** and **peanut salad** alongside.

Enjoy!