



BBQ Pulled Pork on a Bun

with Chips and Corn Salsa

FAMILY 20 Minutes



Pulled Pork



Brioche Buns



BBQ Sauce



Tortilla Chips



Coleslaw Cabbage Mix



Tomato



White Wine Vinegar



Corn-Edamame Blend



Garlic



Mayonnaise

HELLO BBQ PULLED PORK

Savoury, smoky and ready in 20 minutes!

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.
- Remove 4 tbsp butter from the refrigerator.

Bust Out

Baking Sheet, Large Bowl, Whisk, 8x8-Inch Baking Dish, Medium Bowl, Microplane/Zester, Measuring Spoons

Ingredients

	4 Person
Pulled Pork	600 g
Brioche Buns	4
BBQ Sauce	6 tbsp
Tortilla Chips	170 g
Coleslaw Cabbage Mix	340 g
Tomato	80 g
White Wine Vinegar	4 tbsp
Corn-Edamame Blend	227 g
Garlic	3 g
Mayonnaise	2 tbsp
Unsalted Butter*	4 tbsp
Sugar*	3 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. MAKE SLAW

Whisk together the **mayo**, **half the vinegar** and **2 tsp sugar** in a large bowl. Stir in **slaw**. Season with **salt** and **pepper**. Set aside.



2. BROIL PULLED PORK

Add **pork** and **bbq sauce** into an 8x8-inch baking dish. Toss together. Broil the **pork** in the **middle** of oven, until warmed through, 10-12 min.**



3. MAKE SALSA

While the **pork** cooks, cut **tomato** into ¼-inch pieces. Peel, then mince the **garlic**. Add the **tomato**, **garlic**, **corn-edamame blend**, **remaining vinegar**, **1 tbsp oil** and **1 tsp sugar** to a medium bowl. Toss to combine. Season with **salt** and **pepper**.



4. BROIL BUNS

Halve the **buns**. Arrange **buns**, cut-side up, on a baking sheet. Butter **each half** with **½ tsp room temperature butter**. Broil in the **bottom** of oven, until lightly golden, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)



5. FINISH AND SERVE

Divide **pulled pork** between **bottom buns**. Top with some **slaw**. Serve **remaining slaw** alongside with the **chips** and **salsa**.

Dinner Solved!