



Product Spotlight: Fine Foods WA

Your aioli comes from Fine Food WA. They are committed to providing families with time saving, healthy and delicious foods. And of course, made locally in WA!



Smoky Pulled Pork Buns

Cowboy-spiced, slow cooked pulled pork piled onto toasted buns, served with crunchy apple coleslaw. A fun, build-your-own dinner the whole family will love.



3 hours + 20 minutes slow cook



Pork



2 servings

Extra serves!

More people around the table than you expected? Halve burger buns and serve with a side of potato or sweet potato wedges and corn cobettes.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	58g	71g

FROM YOUR BOX

PORK COLLAR BUTT	400g
COWBOY SPICE MIX	1 packet
BROWN ONION	1
BBQ SAUCE	2 tubs
AIOLI	1 sachet
GREEN APPLE	1
COLESLAW	250g
BURGER BUNS	2-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, apple cider vinegar

KEY UTENSILS

frypan, slow cooker, oven tray

NOTES

If your slow cooker has a sauté function, sear meat directly in the cooker. You can cook on low heat for 6–8 hours instead if you prefer.

Protein Upsize Option: when adding extra meat, add 1/4 cup water to ensure even cooking.

No gluten option – burger buns are replaced with GF buns.

Cowboy Spice Mix: smoked paprika, sweet paprika, garlic powder, onion powder, turmeric, cumin, celery salt, parsley and salt flakes



1. BROWN THE PORK

Heat a frypan (see notes) over medium-high with **oil**. Halve the **pork**, coat with **2 tsp spice mix**, **salt and pepper**. Sear for 5–8 minutes, turning occasionally, until browned.



2. SIMMER THE SLOW COOK

Slice **onion**, add to cooker with **remaining spice mix**, **BBQ sauce** and **2 tbsp water**. Stir to combine. Add **pork** and stir to coat. Set cooker to high and cook for 3 hours or until tender.



3. PREPARE THE COLESLAW

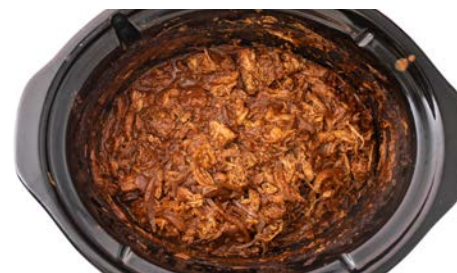
When there's 20 minutes left on the slow cooker, set oven to 200°C.

Add **aioli** to a large bowl along with **1 tsp vinegar**, whisk to combine. Cut **apple** into matchsticks. Add to bowl along with **coleslaw**. Toss to combine.



4. WARM THE BUNS

Cut **burger buns** in half. Place in oven for 5 minutes until toasted, or cut-side down in a frypan or on a griddle pan over medium-high heat until golden.



5. SHRED THE PORK

Remove **pork** from cooker and use two forks to shred. Return to **sauce** and add **1 tsp vinegar**, **salt and pepper**. Stir to combine.



6. FINISH AND SERVE

Serve **burger buns**, **pulled pork** and **coleslaw** tableside for everyone to serve themselves.

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