



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Long Green
Pepper



5 tsp | 10 tsp
White Wine
Vinegar



1 TBSP | 2 TBSP
Cajun Spice
Blend



1 | 2
Ketchup



2 | 4
Ciabattas
Contains: Soy, Wheat



1 | 1
Lime



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



8 oz | 16 oz
Pulled Pork



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

CHEESY CAJUN-SPICED PULLED PORK SANDOS

with Pickled Green Pepper & Lime Mayo



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 750



BUST OUT

- Medium bowl
- Plastic wrap
- Small bowl
- Large pan
- Kosher salt
- Sugar (½ tsp | 1 tsp)

IN A PICKLE

For this sandwich, you'll microwave sliced green peppers in a vinegar-based pickling liquid. The heat helps the sugar and salt dissolve, and speeds up the process.

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CHEESY CAJUN-SPICED PULLED PORK SANDOS

with Pickled Green Pepper & Lime Mayo

INSTRUCTIONS

- **Wash and dry produce.**
- Slice top off **green pepper**; core, then cut half the pepper into ¼-inch-thick rings (all the pepper for 4 servings). Quarter **lime**.
- In a medium microwave-safe bowl, combine **green pepper rings**, **vinegar**, **1 TBSP water**, **½ tsp sugar**, and **¼ tsp salt** (2 TBSP water, 1 tsp sugar, and ½ tsp salt for 4 servings); cover with plastic wrap. Microwave until pepper has softened, 1 minute. Stir and set aside until ready to serve.
- In a small bowl, combine **mayonnaise**, **¼ tsp Cajun Spice Blend** (½ tsp for 4 servings), and **juice from one lime wedge** (two wedges for 4). (Save remaining lime wedges for another use.)
- In a large pan, cook **pulled pork*** over medium-high heat, breaking up meat into pieces, until warmed through, 3 minutes.
- Stir in **ketchup** and **remaining Cajun Spice Blend** and cook, stirring occasionally, until mixture is warmed through and evenly coated, 2-3 minutes more. Turn off heat and stir in **1 TBSP water** (2 TBSP for 4 servings).
- Sprinkle **pulled pork mixture** with **mozzarella**. Cover and let stand until cheese melts, 1-2 minutes. (Keep covered until ready to serve.)
- Meanwhile, halve **ciabattas** and toast until golden.
- Spread **lime mayo** onto cut sides of **top ciabatta halves**. Top **bottom ciabatta halves** with **cheesy pulled pork** and **pickled green pepper** (draining first). Close sandwiches and divide between plates. Serve.

*Pulled Pork is fully cooked when internal temperature reaches 160°.