



**HELLO  
FRESH**

## INGREDIENTS

**2 PERSON | 4 PERSON**



**2 | 4**

Potato Buns

Contains: Eggs, Milk,  
Soy, Wheat



**8 oz | 16 oz**

Pulled Pork



**4 TBSP | 8 TBSP**

BBQ Sauce



**1 tsp | 1 tsp**

Paprika



**1 tsp | 1 tsp**

Chili Powder



**1 TBSP | 1 TBSP**

Bold & Savory  
Steak Spice



**5 tsp | 5 tsp**

White Wine Vinegar



**4 oz | 8 oz**

Coleslaw Mix



**2 TBSP | 4 TBSP**

Mayonnaise  
Contains: Eggs



**2 Slices | 4 Slices**

Gouda Cheese  
Contains: Milk



**1 | 2**

Sliced Dill Pickle

# BBQ PULLED PORK SANDOS

with Gouda, Pickle & Slaw



**✓ READY, SET,  
LUNCH!**



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

**TOTAL TIME: 10 MIN | CALORIES: 730**



### BUST OUT

- Large bowl
- Large pan
- Medium bowl
- Sugar (¼ tsp | ½ tsp)
- Kosher salt
- Black pepper

### ZAP IT!

To microwave instead of using the stove, simply shred the pulled pork in a large microwave-safe bowl. Stir in the remaining ingredients as instructed, then cover the bowl with plastic wrap and microwave until warmed through, about 2 minutes. Easy peasy!

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

## BBQ PULLED PORK SANDOS

with Gouda, Pickle & Slaw

### INSTRUCTIONS

- Halve **buns** and toast until golden.
- Place **pulled pork\*** in a large bowl; using 2 forks, shred into smaller pieces.
- In a large pan over medium-high heat, combine **pulled pork**, **BBQ sauce**, **half the paprika**, **half the Steak Spice**, **1 tsp vinegar**, **1 tsp water**, a **pinch of chili powder**, and **pepper**. (For 4 servings, use all the paprika, all the Steak Spice, 2 tsp vinegar, and 2 tsp water.) Stir to thoroughly combine. (Save remaining chili powder for another use.)
- Cook, stirring occasionally, until warmed through, 3-4 minutes.
- Meanwhile, in a medium bowl, combine **coleslaw mix**, **mayonnaise**, **1 tsp vinegar**, **¼ tsp sugar** (2 tsp vinegar and ½ tsp sugar for 4 servings), and a **pinch of salt and pepper**.
- Add **gouda** to **bottom buns** and top with as much **BBQ pulled pork** as you like. Top with as much **sliced pickle** and **slaw** as you like.
- Close **sandos** and divide between plates. Serve with any **remaining BBQ pulled pork**, **slaw**, and **sliced pickle** on the side.

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