



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



8 oz | 16 oz

Pulled Pork



1 | 2

Ketchup



1 TBSP | 1 TBSP

Fry Seasoning



2 tsp | 4 tsp

Dijon Mustard



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



2 Slices | 4 Slices

Swiss Cheese

Contains: Milk



1 | 2

Sliced Dill
Pickle

IN A PICKLE PULLED PORK SANDOS

with Swiss Cheese & Dijonnaise



 **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 730



BUST OUT

- Medium bowl • Small bowl
- Plastic wrap

MAKE IT AHEAD!

For major you-have-your-stuff-together points, assemble the sandwiches in the morning, then refrigerate until ready to eat.

GET SOCIAL

Share your **#HelloFreshPics**
with us **@HelloFresh**

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

HelloFresh.com

IN A PICKLE PULLED PORK SANDOS

with Swiss Cheese & Dijonnaise

INSTRUCTIONS

- Halve **ciabattas** and toast until golden brown.
- Place **pulled pork*** in a medium microwave-safe bowl; using two forks, shred into smaller pieces. Stir in **ketchup** and **half the Fry Seasoning (all for 4 servings)**. Cover with plastic wrap and microwave until heated through and flavors have melded, 2-3 minutes.
- In a small bowl, combine **mustard** and **mayonnaise** and mix thoroughly.
- Place **toasted ciabattas** on a clean work surface. Spread bottom halves of ciabattas with **Dijonnaise**. Top with **Swiss, pulled pork**, and as much **sliced pickle** as you like. Close sandwiches.
- Halve **sandwiches** on a diagonal and serve with any **remaining pickle on the side**.

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