



OLD-SCHOOL BBQ PORK SLOPPY JOES

with Pickled Onion, Potato Wedges & Chipotle Ranch

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Red Onion



1 | 1
Lime



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



4 TBSP | 8 TBSP
BBQ Sauce



1 | 2
Ketchup



1 | 2
Chicken Stock
Concentrate



1 TBSP | 1 TBSP
Cornstarch



1.5 oz | 3 oz
Buttermilk Ranch
Dressing
Contains: Eggs, Milk



1 tsp | 1 tsp
Chipotle
Powder



10 oz | 20 oz
Ground Pork



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 990



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 940



HELLO

CHIPOTLE RANCH

Smoky, spicy chipotle powder gives this creamy sauce a kick.

IN A PICKLE

In step 2, you'll microwave your onion. The heat not only helps the sugar dissolve but also speeds up the pickling process.

BUST OUT

- Baking sheet
- Large pan
- 3 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ¼ tsp)

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

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1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **¼ of the onion**; finely dice remaining onion. Halve **lime**. Halve **buns**.
- Toss potatoes on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



4 FINISH FILLING

- Add **BBQ sauce mixture** to pan with **pork**. Cook, stirring, until mixture is thickened and pork is cooked through, 2-3 minutes more.
- If you like things spicy, stir in a **pinch or two of chipotle powder** to taste. Taste and season with **salt and pepper**. Add a **squeeze of lime juice** if you like. Turn off heat.



2 MAKE SAUCES & PICKLES

- While potatoes roast, in a small bowl, combine **BBQ sauce, ketchup, stock concentrate, half the cornstarch (all for 4 servings), and 1 TBSP water (2 TBSP for 4).**
- In a separate small microwave-safe bowl, combine **sliced onion, juice from half the lime, ¼ tsp sugar, and a pinch of salt.** Microwave until bright pink, 30 seconds.
- In a third small bowl, combine **ranch dressing** with a **pinch of chipotle powder** to taste (you'll use more chipotle powder later).



5 TOAST BUNS

- While filling cooks, toast **buns** until golden brown. **TIP: Place on a baking sheet or toast directly on oven rack. Brush cut sides with melted butter first for extra richness.**



3 START FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **diced onion** and cook, stirring, until softened, 4-5 minutes.
- Add **pork*** and season with **salt and pepper**. Cook, breaking up meat into pieces, until browned, 3-5 minutes (it'll finish cooking in the next step).

Swap in **beef*** for pork.



6 SERVE

- Fill **buns** with as much **pork filling** and **pickled onion (draining first)** as you like. Divide **sloppy joes** between plates. Serve with **potato wedges** and **chipotle ranch** for dipping.