



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



8 oz | 16 oz

Standard Meat
Pulled Pork



4 TBSP | 8 TBSP
BBQ Sauce



1 tsp | 1 tsp
Smoked Paprika



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



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

✓ READY, SET,
LUNCH!

TOTAL TIME: 10 MIN | CALORIES: 820



SCAN HERE
TO LEARN
MORE ABOUT
STANDARD MEAT



STANDARD MEAT

Since 1935, our family-owned company has been perfecting the art and science of bringing you convenient proteins with a handmade experience.



BUST OUT

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

PAN IMPROV

No microwave? No prob! Heat everything in Step 2 in a large pan over medium-high heat and cook until warmed through, 2-4 minutes. Easy peasy!

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BBQ PULLED PORK SANDOS

with Gouda, Pickle & Slaw

INSTRUCTIONS

- Halve **buns** and toast until golden. Place **pulled pork*** in a large microwave-safe bowl; using two forks, shred into smaller pieces.
- To bowl with **pork**, add **BBQ sauce**, **half the paprika**, **half the Steak Spice**, **1 tsp vinegar**, **1 tsp water**, and a **pinch of pepper**. (For 4 servings, use all the paprika, all the Steak Spice, 2 tsp vinegar, and 2 tsp water.) Cover with plastic wrap and microwave for 2 minutes. Set aside until ready to use.
- 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 **pork** as you like. Top with **pickle** and as much **slaw** as you like. Close buns and divide **sandos** between plates. Serve with any remaining slaw, pickle, and pork on the side.

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