



SLOPPY PORK JOES

served with Creamy Lime Slaw

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 1
Lime



4 oz | 8 oz
Pineapple



10 oz | 20 oz
Ground Pork



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



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



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



1 tsp | 1 tsp
Chipotle Powder



4 TBSP | 8 TBSP
Ketchup



1 TBSP | 1 TBSP
Cornstarch

HELLO

CHIPOTLE POWDER

This warm and smoky spice adds a touch of heat to sloppy joes.



PREP: 5 MIN

COOK: 15 MIN

CALORIES: 800



SOME LIKE IT HOT

In step 4, we instruct you to use $\frac{1}{4}$ tsp chipotle powder. If you're craving more heat, feel free to add a little extra! You're the chef, after all.

BUST OUT

- Zester
- Strainer
- Small bowl
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)

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1 PREP

- **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lime**. Drain **pineapple** over a small bowl, reserving **juice**.



2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork*** and a **big pinch of salt**; cook, breaking up meat into pieces, until browned, 3-5 minutes (it'll finish cooking in step 5). **TIP: If there's excess grease in your pan, carefully pour it out.**



3 MAKE SLAW & TOAST BUNS

- Meanwhile, in a medium bowl, thoroughly combine **coleslaw mix**, **scallion greens**, **mayonnaise**, **lime zest**, **1 TBSP reserved pineapple juice** (2 TBSP for 4 servings), and a **big squeeze of lime juice**. Season generously with **salt** and **pepper**.
- Halve **buns**; toast if desired.



4 SEASON PORK

- Add **scallion whites**, **BBQ Seasoning**, and **$\frac{1}{4}$ tsp chipotle powder** (add more if you like things spicy) to pan with **pork**. Cook, stirring, until fragrant, 1 minute.



5 MAKE FILLING

- Add **pineapple**, **ketchup**, **half the cornstarch** (all for 4 servings), **remaining reserved pineapple juice**, **$\frac{1}{3}$ cup water** ($\frac{1}{2}$ cup for 4), and a **big squeeze of lime juice** to pan with **pork mixture**. Simmer, stirring, until mixture has thickened and pork is cooked through, 2-3 minutes.
- Turn off heat. Season with **salt** and **pepper** to taste.



6 SERVE

- Divide **pork filling** and **some slaw** between **buns**. Divide **sloppy joes** between plates. Serve with any remaining slaw and **lime wedges** on the side.

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