

# **INGREDIENTS**

2 PERSON | 4 PERSON



2 4 Scallions



4 oz | 8 oz Pineapple



4 oz | 8 oz Coleslaw Mix



10 oz | 20 oz Ground Pork

2 TBSP | 4 TBSP Mayonnaise Contains: Eggs, Soy



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



1 tsp | 1 tsp Chipotle Powder



1 TBSP | 2 TBSP

Sweet and Smoky

BBQ Seasoning

4 TBSP | 8 TBSP Ketchup



1 TBSP | 1 TBSP Cornstarch

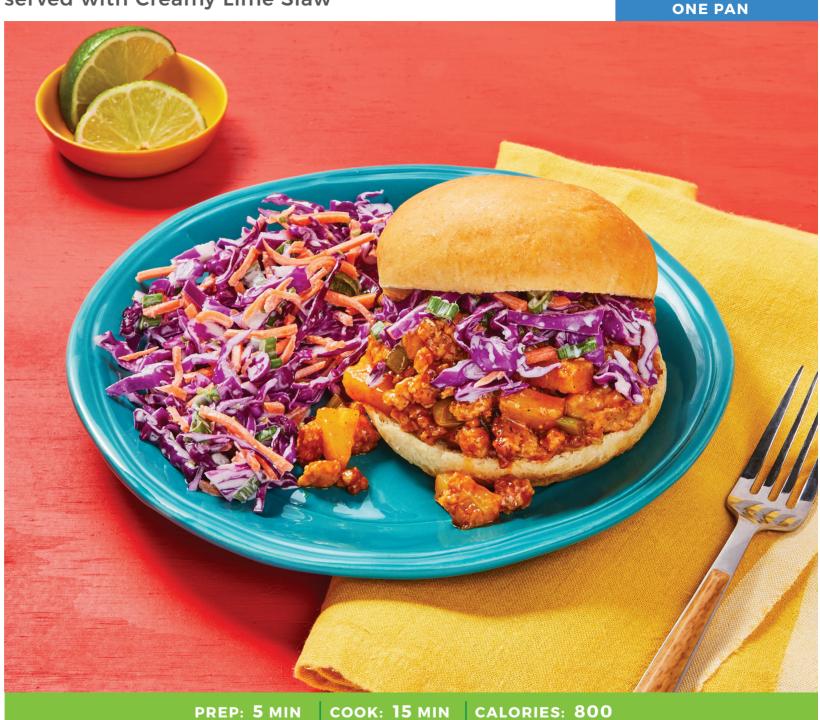
# HELLO

# **CHIPOTLE POWDER**

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

# **SLOPPY PORK JOES**

served with Creamy Lime Slaw



6



#### **SOME LIKE IT HOT**

In step 4, we instruct you to use ¼ 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)

## **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 HelloFresh.com

\* Ground Pork is fully cooked when internal temperature reaches  $160^{\circ}$ 



#### 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 ¼ 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, ½ cup water (½ 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.

> 0-0 V