



TERRAN-STYLE BBQ PORK SANDWICHES

with Dill Pickle & Roasted Potato Rounds



INGREDIENTS

2 PERSON | 4 PERSON



12oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Onion



2 | 4
Ciabattas
Contains: Soy, Wheat



4 TBSP | 8 TBSP
BBQ Sauce



1 | 2
Ketchup



1 tsp | 2 tsp
Ancho Chili
Powder



1 | 2
Beef Stock
Concentrate



1 TBSP | 1 TBSP
Cornstarch



10 oz | 20 oz
Ground Pork



1 | 2
Sliced Dill
Pickle



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.

HELLO

GUARDIANS RECIPE ADVENTURE

In celebration of Marvel Studios' *Guardians of the Galaxy Vol. 3*, landing in theaters on May 5, we're transporting out-of-this-world flavors right to your kitchen—so grab your chosen family and get ready for a delicious adventure.

GET SOCIAL

Showtime, Fresh Fam: Share your epic meal with us @HelloFresh #TransportYourTastebuds #GotGVol3.

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PREP: 10 MIN | COOK: 30 MIN | CALORIES: 920



ROCK OUT

The best way to enjoy this stellar sandwich? While you cook, put on an awesome mix of songs—we love The Guardians of the Galaxy Complete Mixtape Playlist—and rock out while you chop, season, and stir.

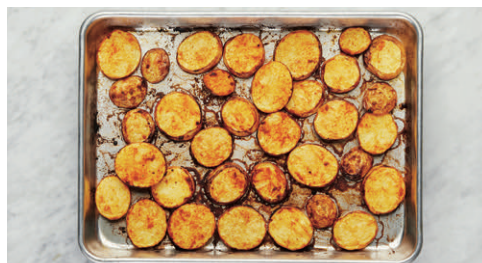
BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)



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



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Toss on a baking sheet with a **large drizzle of oil, Fry Seasoning, salt,** and **pepper.** Roast on top rack until lightly browned and tender, 18-20 minutes.



2 PREP & MAKE SAUCE

- While potatoes roast, halve, peel, and dice **onion.** Halve **ciabattas.**
- In a small bowl, combine **BBQ sauce, ketchup, chili powder, stock concentrate, half the cornstarch (all for 4 servings),** and **1 TBSP water (2 TBSP for 4).**



3 START FILLING

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



4 FINISH FILLING

- Stir **BBQ sauce mixture** to pan with **pork.** Cook, stirring, until sauce has thickened and pork is cooked through, 2-3 minutes more. Taste and season with **salt** and **pepper.** Turn off heat.



5 TOAST CIABATTAS

- While filling cooks, toast **ciabattas** until golden brown.



6 SERVE

- Fill **ciabattas** with as much **pork filling** and **sliced pickle** as you like. Divide **sandwiches** between plates. Serve with **potato rounds** and any remaining pickle on the side.