



20-MIN MEAL

# BARBECUE PULLED PORK SANDWICHES

with Quick-Pickled Cucumbers and a Cabbage Carrot Slaw



## HELLO PULLED PORK

Made without artificial flavors, preservatives, or added sugar, this meat is cooked and ready to heat.

**PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 660**



Scallions



Carrot



White Wine Vinegar



Pulled Pork



Barbecue Sauce



Brioche Buns  
(Contains: Wheat, Milk, Eggs)



Red Cabbage



Sour Cream  
(Contains: Milk)



Persian Cucumber



Ketchup



Sweet and Smoky  
Barbecue Seasoning

## START STRONG

Drain the marinating liquid from the cucumber before you add it to the sandwich—the slices should have picked up plenty of flavor in the meantime.

## BUST OUT

- Peeler
- Grater
- Medium bowl
- Small bowl
- Large pan
- Sugar (1 tsp | 1½ tsp)
- Oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                                      |                 |
|--------------------------------------|-----------------|
| • Scallions                          | 2   2           |
| • Carrot                             | 1   1           |
| • Red Cabbage                        | 4 oz   8 oz     |
| • Sour Cream                         | 3 TBSP   6 TBSP |
| • White Wine Vinegar                 | 5 tsp   5 tsp   |
| • Persian Cucumber                   | 1   1           |
| • Pulled Pork                        | 10 oz   20 oz   |
| • Sweet and Smoky Barbecue Seasoning | 1 TBSP   1 TBSP |
| • Barbecue Sauce                     | 4 TBSP   8 TBSP |
| • Ketchup                            | 2 TBSP   4 TBSP |
| • Brioche Buns                       | 2   4           |

## HELLO WINE



### PAIR WITH

Curieuse Vin de France  
Syrah, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat toaster oven or oven to 400 degrees. Trim, then thinly slice **scallions**. Peel **carrot**, then grate until you have ½ cup grated carrot (we used about half the carrot).



## 4 WARM PORK

Heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **pork**, breaking up meat into pieces with a wooden spoon. Stir in **barbecue seasoning, barbecue sauce, ketchup,** and **2 TBSP water.** Allow to warm through, then season with **salt** and **pepper.** **TIP:** Add a splash of water if sauce seems dry.



## 2 TOSS SLAW

Place **grated carrot, scallions, cabbage, 3 TBSP sour cream, 1 TBSP vinegar,** and ½ **tsp sugar** in a medium bowl and toss to combine (we sent more sour cream and vinegar). Season generously with **salt** and **pepper.**



## 5 TOAST BUNS

Meanwhile, split **buns** in half and toast in toaster oven or oven until golden, 3-5 minutes.



## 3 PICKLE CUCUMBER

Slice **cucumber** into thin rounds, then place in a small bowl along with another ½ **tsp sugar, 1 tsp water,** remaining **vinegar,** and a pinch of **salt.** Toss to combine.



## 6 ASSEMBLE AND SERVE

Fill **buns** with **pork, pickled cucumber,** and a little bit of **slaw** each. Divide between plates and serve with remaining slaw on the side.

## ON 'CUE!

Big, bold barbecue flavors minus the lengthy cooking time.

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