



Grilled BBQ Pork Sandwiches with Creamy Slaw

Grill 30 Minutes



Pork Chops, boneless



BBQ Seasoning



BBQ Sauce



Coleslaw Cabbage Mix



Mayonnaise



White Wine Vinegar



Sub Roll



Dill Pickle, sliced



Yellow Onion

HELLO BBQ SAUCE

This sauce is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Medium bowl, measuring spoons, silicone brush, large bowl, 2 small bowls

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Mayonnaise	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Sub Roll	2	4
Dill Pickle, sliced	90 ml	180 ml
Yellow Onion	56 g	113 g
Sugar*	¾ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1 Prep

- Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- Drain **pickles**, reserving **any pickle juice**.
- Pat **pork** dry with paper towels. Add **pork**, **1 tbsp oil** (dbl for 4 ppl) and **BBQ Seasoning** to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.
- Halve **rolls**.



4 Toast rolls

- When **pork** is almost done, add **rolls** to the other side of the grill, cut-side down. Close lid and grill **rolls** until toasted, 1-2 min. (**TIP:** Keep an eye on rolls so they don't burn!)



2 Pickle onions and mix slaw

- Add **onions**, **pickle juice**, **¼ tsp sugar** (dbl for 4 ppl) and **half the vinegar** to a small bowl. Season with **pepper**, then toss to coat. Set aside to pickle.
- Add **coleslaw cabbage mix**, **half the mayo**, **remaining vinegar** and **½ tsp sugar** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to combine. Set aside.



5 Finish and serve

- Transfer **pork** to a plate and rest for 1-2 min.
- Meanwhile, stir **remaining BBQ sauce** and **remaining mayo** together in another small bowl.
- Thinly slice **pork**.
- Drain **pickled onions**, discarding liquid.
- Spread **BBQ mayo** over **bottom rolls**, then stack with **pork**, **pickles** and **pickled onions**. Close with **top rolls**.
- Divide **BBQ pork sandwiches** and **creamy slaw** between plates.



3 Grill pork

- Add **pork** to one side of the grill. Close lid and grill, flipping once, until cooked through, 4-6 min per side.**
- When **pork** is almost done, brush one side with **some BBQ sauce**, then flip. Grill for 30 sec, then repeat with other side.

Dinner Solved!