



# OLD-SCHOOL BBQ PORK SLOPPY JOES

with Pickled Onion & Chipotle Ranch Slaw

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Red Onion



1 | 1  
Lime



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



4 TBSP | 8 TBSP  
BBQ Sauce



2 TBSP | 4 TBSP  
Ketchup



1 | 2  
Chicken Stock  
Concentrate



1 TBSP | 1 TBSP  
Cornstarch



4 oz | 8 oz  
Coleslaw Mix



1.5 oz | 3 oz  
Buttermilk Ranch  
Dressing  
Contains: Eggs, Milk



1 tsp | 1 tsp  
Chipotle Powder



10 oz | 20 oz  
Ground Pork



## HELLO

### CHIPOTLE RANCH SLAW

Smoky, spicy chipotle powder gives this creamy, ranch-dressed cabbage slaw a kick.

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 820



## IN A PICKLE

In step 2, you'll be microwaving your onion in a lime-based pickling liquid. The heat not only helps the sugar and salt dissolve but also speeds up the pickling process so you can enjoy extra-tangy pickles in a snap. Try this technique again with thinly sliced radish or jalapeño!

## BUST OUT

- 2 Small bowls
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Sugar (**¼ tsp** | **¼ tsp**)
- Vegetable oil (**1 tsp** | **1 tsp**)

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## 1 PREP

- Preheat oven to 425 degrees. (If you have a toaster oven, feel free to skip the preheating.) **Wash and dry all produce.**
- Halve, peel, and thinly slice ¼ of the **onion**; finely dice remaining onion. Halve **lime**. Halve **buns**.
- In a small bowl, combine **BBQ sauce**, **ketchup**, **stock concentrate**, half the **cornstarch** (all for 4 servings), and **1 TBSP water** (2 TBSP for 4).



## 4 FINISH FILLING

- Add **BBQ sauce mixture** to pan with **pork**. Cook, stirring, until mixture is thickened and pork is cooked through, 2-3 minutes.
- If you like things spicy, stir in a pinch or two of **chipotle powder** to taste. Taste and season with **salt**, **pepper**, or a squeeze of **lime juice** if you like. Turn off heat.



## 2 PICKLE ONION & MAKE SLAW

- In a second small microwave-safe bowl, combine **sliced onion**, juice from half the **lime**, **¼ tsp sugar**, and a pinch of **salt**. Microwave until bright pink, 30 seconds.
- In a medium bowl, combine **coleslaw mix**, **ranch dressing**, and a pinch of **chipotle powder** to taste. Season with **salt**.



## 5 TOAST BUNS

- Meanwhile, toast **buns** until golden brown. **TIP: Add to a baking sheet or toast directly on oven rack. Brush cut sides with melted butter first for extra richness.**



## 3 START FILLING

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



## 6 SERVE

- Fill **buns** with as much **pork filling** and **pickled onion** (draining first) as you like. Divide **sloppy joes** between plates and serve with **slaw** on the side. **TIP: If you want extra crunch, try adding some of the slaw to your sandwiches!**

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