



PULLED PORK GRILLED CHEESE SANDWICHES

with Cucumber Tomato Salad



HELLO PULLED PORK

Forget hours of slow-cooking: this ready-to-heat meat is done in a fraction of the time.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 1000



Yellow Onion



Persian Cucumber



Pulled Pork



Cheddar Cheese
(Contains: Milk)



Roma Tomato



White Wine
Vinegar



Sourdough Bread
(Contains: Wheat)

START STRONG

While the sandwiches are cooking in the pan, press down on them occasionally with a spatula so that the entire surface of the bread gets toasty and brown.

BUST OUT

- Medium pan
- Small bowl
- Large pan
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Roma Tomato 1 | 2
- Persian Cucumber 1 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Pulled Pork 10 oz | 20 oz
- Sourdough Bread 4 Slices | 8 Slices
- Cheddar Cheese ½ Cup | 1 Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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



1 PREP

Wash and dry all produce. Take out **2 TBSP butter** and let soften at room temperature. Halve, peel, and slice **onion**. Dice **tomato**. Halve **cucumber** lengthwise, then slice crosswise into half-moons.



4 TOSS SALAD AND BUTTER BREAD

In a small bowl, toss together **tomato**, **cucumber**, remaining **vinegar**, and a drizzle of **olive oil**. Season with **salt** and **pepper**. Set aside. Place pan used for pork over medium heat and add a drizzle of **vegetable oil**. Spread **butter** in a thin layer on one side of each **bread slice**, using about ½ TBSP per side.



2 MAKE ONION JAM

Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **onion**. Cook, tossing, until softened, about 5 minutes. (**TIP:** Add a splash of water if it starts to burn.) Stir in **1 tsp sugar** and cook until just browned, 3-5 minutes. Pour in **1 TBSP vinegar** (we'll use more later) and let evaporate, about 1 minute. Season with **salt** and **pepper**.



5 FILL AND TOAST SANDWICHES

Place **2 bread slices** buttered-side down on your cutting board and top each with **cheddar**, **pork**, and **onion jam**. Place remaining slices on top, buttered-side up, creating sandwiches. Add sandwiches to pan and toast until bread is golden brown and cheese melts, 2-4 minutes per side.



3 CRISP PORK

While onion cooks, tear **pork** into bite-sized pieces with your hands. Heat a large drizzle of **vegetable oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add pork and a big pinch of **salt** and **pepper**. Cook, tossing occasionally, until beginning to crisp, 5-6 minutes. Remove from pan and set aside; wipe out pan.



6 FINISH AND SERVE

Cut **sandwiches** in half and divide between plates. Serve with **salad** on the side.

GAME CHANGER!

Pulled pork takes the humble grilled cheese to the next level.

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