



SLOW-COOKER CHIPOTLE PORK SLOPPY JOES

on Brioche Buns with Carrot Raisin Slaw



HELLO

SLOW-COOKER SLOPPY JOES

Smoky, savory, and warmly spiced, it's a family-favorite recipe made as easy as can be

PREP: 10 MIN | **TOTAL: 8 HR** | **CALORIES: 760**



Scallions



Ketchup



White Wine Vinegar



Garlic Powder



Ground Pork



Golden Raisins



Monterey Jack Cheese
(Contains: Milk)



Crushed Tomatoes



Adobo Sauce



Dijon Mustard



Chipotle Powder



Shredded Carrots



Dill Pickle



Brioche Buns
(Contains: Wheat, Milk, Eggs)

START STRONG

This recipe takes between 6 and 8 hours to make, depending on the heat setting. We recommend starting with steps 1 through 3 early in the day, then finishing the rest a little before dinnertime.

BUST OUT

- Slow cooker
- Medium bowl
- Plastic wrap
- Baking sheet
- Sugar (5½ tsp)
- Olive oil (2 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|---|----------|
| • Scallions | 2 |
| • Ketchup | 4 TBSP |
| • Adobo Sauce  | 2 TBSP |
| • White Wine Vinegar | 3 TBSP |
| • Crushed Tomatoes | 13.76 oz |
| • Dijon Mustard | 3 tsp |
| • Garlic Powder | 2 tsp |
| • Chipotle Powder  | ¼ tsp |
| • Ground Pork | 20 oz |
| • Shredded Carrots | 8 oz |
| • Golden Raisins | 2 oz |
| • Brioche Buns | 4 |
| • Monterey Jack Cheese | ½ Cup |
| • Dill Pickle | 1 |

HELLO WINE



PAIR WITH

Querencia Mendoza Malbec-Bonarda Blend, 2017

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



1 PREP

Wash and dry all produce. Trim and thinly slice **scallions**, keeping greens and whites separate. Inside your slow cooker container, whisk together ½ cup **water**, **ketchup**, **adobo sauce**, **1 TBSP vinegar** (we'll use more later), **tomatoes**, **mustard**, **4 tsp sugar**, **garlic powder**, and **¼ tsp chipotle powder**. **TIP:** Add up to ¼ tsp more chipotle for extra heat.



4 FILL BUNS

Once **filling** has finished cooking, season with **salt** and give it a stir. Heat broiler or toaster oven to high. Split **buns** in half and place cut-side up on a baking sheet (or toaster oven tray). Spoon filling onto cut side of bun bottoms, then sprinkle **cheese** over filling.



2 SLOW COOK FILLING

Stir **scallion whites** into mixture in slow cooker. Season generously with **salt**. Break up **pork** with your hands into crumbles and add to slow cooker, giving it a gentle stir to incorporate. Cover slow cooker with lid and cook on high heat for 6 hours or low heat for 8 hours.



5 TOAST SANDWICHES

Place sheet under broiler (or in toaster oven) and allow **cheese** to melt and **buns** to toast, 2-3 minutes. (**TIP:** Keep an eye on things, making sure that the buns don't burn.) Carefully remove sheet from broiler or toaster oven.



3 MARINATE SLAW

After starting slow cooker, toss together **shredded carrots**, **raisins**, **2 TBSP vinegar** (you'll have some left over), **2 TBSP olive oil**, **1½ tsp sugar**, and a large pinch of **salt** in a medium bowl. Cover with plastic wrap. Let marinate in refrigerator while filling cooks. Place **scallion greens** in a covered container and reserve until meal is ready.



6 FINISH AND SERVE

Thinly slice **pickle** crosswise, then divide between **buns**, layering on top of filling and cheese. Cover with bun tops to create sandwiches. Stir reserved **scallion greens** into **slaw**. Season with more **salt**, if needed. Divide sandwiches and slaw between plates and serve.

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