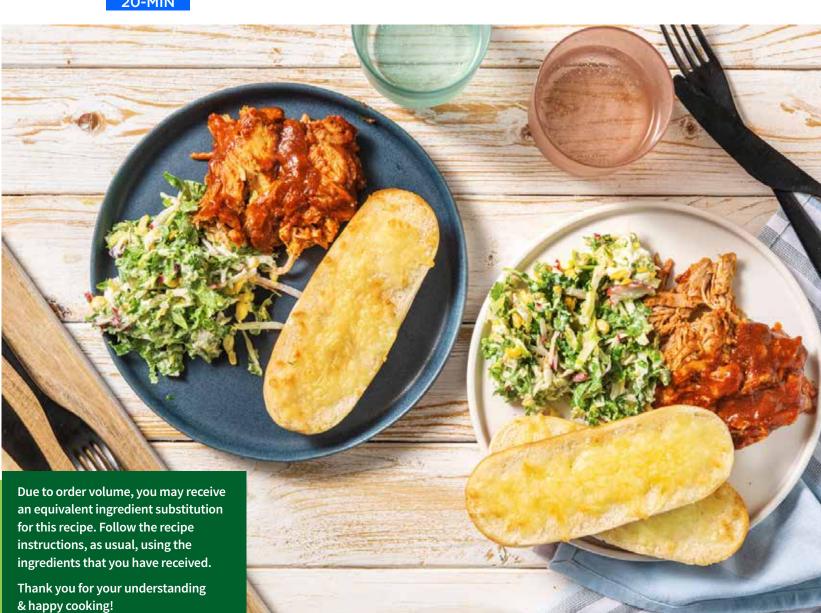


BBQ Pulled Pork Dinner

with Cheesy Bread and Creamy Kale and Apple Slaw

20-MIN











Pulled Pork







Artisan Roll

Garlic Salt





Monterey Jack Cheese, shredded Granny Smith Apple







Kale Slaw Mix

Dried Cranberries







Greek Yogurt

Mayonnaise



Corn Kernels

HELLO PULLED PORK

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking Sheet, Large Bowl, Box Grater, 8x8-inch Baking Dish, Silicone Brush, Whisk

Ingredients

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	2 Person	4 Person
Pulled Pork	300 g	600 g
BBQ Sauce	4 tbsp	8 tbsp
Artisan Roll	2	4
Garlic Salt	1 ½ tsp	1 ½ tsp
Monterey Jack Cheese, shredded	½ cup	1 cup
Granny Smith Apple	1	2
Kale Slaw Mix	113 g	227 g
Dried Cranberries	⅓ cup	½ cup
Greek Yogurt	100 g	100 g
Mayonnaise	2 tbsp	2 tbsp
Corn Kernels	56 g	113 g
Sugar*	1 tsp	1 tsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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



1. BROIL PORK

Place **pork** into an 8x8-inch baking dish. Spoon over the **BBQ sauce**. Broil in the **bottom** of oven until warmed through, 10-12 min.**



2. MAKE CHEESY BREAD

While **pork** cooks, halve **rolls**. Arrange, cutside up, on a baking sheet. Brush with **1 tbsp oil** (dbl for 4 ppl), then sprinkle over **½ tsp garlic salt** (dbl for 4 ppl). Divide **cheese** between **buns**. Set aside.



3. MAKE SLAW

Whisk together the **yogurt**, **mayo**, ½ **tsp garlic salt** (dbl for 4 ppl) and **1 tsp sugar** in a large bowl. Coarsely grate the **apple** directly into the bowl with the **dressing**. Add the **corn**, **dried cranberries** and **kale slaw mix**. Season with **salt** and **pepper** and toss to combine.



4. TOAST CHEESY BREAD

Toast **cheesy bread** in **middle** of oven, until **cheese** has melted, 2-3 min. (**TIP:** Keep an eye on your bread so that it does not burn!)



5. FINISH AND SERVE

Divide the **BBQ pulled pork**, **creamy slaw** and **cheesy bread** between plates.

Dinner Solved!

Contact

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^{**} Cook to a minimum internal temperature of 71°C/160°F.