






BBQ Pulled Pork Dinner

with Cheesy Bread and Creamy Kale and Apple Slaw

20-MIN



-  Pulled Pork
-  BBQ Sauce
-  Artisan Roll
-  Garlic Salt
-  Monterey Jack Cheese, shredded
-  Granny Smith Apple
-  Kale Slaw Mix
-  Dried Cranberries
-  Greek Yogurt
-  Mayonnaise
-  Corn Kernels

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO PULLED PORK
Savoury, smoky and ready in 20 minutes!

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

	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	¼ 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

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

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.

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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, cut-side 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!