










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

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, measuring spoons, silicone brush, box grater, large bowl, whisk, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
BBQ Sauce	½ cup	1 cup
Artisan Roll	2	4
Garlic Salt	1 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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Broil pork and corn

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



Prep cheesy bread

While **pork** and **corn** broils, halve **rolls**. Arrange, cut-side up, on a baking sheet. Brush with **1 tbsp oil** (dbl for 4 ppl), then sprinkle with **½ tsp garlic salt** (dbl for 4 ppl). Divide **cheese** between **rolls**. Set aside.



Make slaw

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



Toast cheesy bread

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



Finish and serve

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

Dinner Solved!