



BBQ Pulled Pork Pizza

with Poblanos and Creamy Kale slaw

20-MIN



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!



Pulled Pork



Flatbread



Marinara Sauce



BBQ Sauce



Red Onion, chopped



Poblano Pepper, chopped



Kale Slaw Mix



White Wine Vinegar



Mayonnaise



Monterey Jack Cheese, shredded



Dijon Mustard

HELLO POBLANO

This dark green pepper is a little spicy. When smoked and dried, it's called Ancho!

START HERE

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

Bust Out

Large Non-Stick Pan, Large Bowl, Baking Sheet, Measuring Spoons, Whisk, Medium Bowl

Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
Flatbread	2	4
Marinara Sauce	½ cup	1 cup
BBQ Sauce	¼ cup	½ cup
Red Onion, chopped	56 g	113 g
Poblano Pepper, chopped	56 g	113 g
Kale Slaw Mix	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Monterey Jack Cheese, shredded	½ cup	1 cup
Dijon Mustard	½ tbsp	1 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **poblanos** and **onions**. Cook, stirring occasionally, until veggies are tender-crisp, 3-4 min. Remove pan from heat.



4. BAKE PIZZAS

Broil **assembled pizzas** in the **middle** of the oven until **cheese** melts and **toppings** are heated through, 3-4 min. ** (**NOTE:** For 4 ppl, broil in batches.)



2. PREP PULLED PORK

While **veggies** cook, add **pork** to a medium bowl. Using two forks, pull apart **pork** to shred. Add the **BBQ sauce**. Season with **salt** and **pepper** and stir to combine.



5. MAKE SLAW

While **pizzas** broil, whisk together **mayo**, **Dijon**, **vinegar** and **½ tsp sugar** (dbl for 4ppl) in a large bowl. Add **kale slaw** and toss to combine. Season with **salt** and **pepper**.



3. ASSEMBLE PIZZAS

Arrange **flatbreads** on a baking sheet, top side-down. Broil in the **middle** of the oven until golden-brown, 1-2 min per side. (**TIP:** Keep an eye on flatbread so that it does not burn!) Flip **flatbreads**. Spread **marinara** onto **toasted flatbreads** then top with **pulled pork**, **poblanos** and **red onions**. Sprinkle with **cheese**. (**NOTE:** For 4 ppl, use 2 baking sheets, with 2 flatbreads per sheet. Broil in the middle of the oven, one baking sheet at a time)



6. FINISH & SERVE

Cut **pizzas** into quarters. Divide **pizza** and **slaw** between plates.

Dinner Solved!