




Grilled BBQ Pork Sandwiches

with Creamy Slaw

Grill 30 Minutes



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Pork Chops,
boneless



Chicken Breasts



BBQ Seasoning



BBQ Sauce



Green Cabbage,
shredded



Mayonnaise



White Wine Vinegar



Sub Roll



Dill Pickle, sliced



Yellow Onion



Carrot,
julienned

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BBQ SAUCE
This sauce is the perfect blend of sweet, savoury and smoky!

Start here

- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Medium bowl, measuring spoons, silicone brush, large bowl, 2 small bowls, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts	2	4
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Green Cabbage, shredded	56 g	113 g
Mayonnaise	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Sub Roll	2	4
Dill Pickle, sliced	90 ml	180 ml
Yellow Onion	56 g	113 g
Carrot, julienned	56 g	113 g
Sugar*	¾ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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



Prep

- Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- Drain **pickles**, reserving **any pickle juice**.
- Pat **pork** dry with paper towels. Add **pork**, **1 tbsp** (2 tbsp) **oil** and **BBQ Seasoning** to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.
- Halve **rolls**.

If you've opted to get **chicken breasts**, prepare, cook and serve them in the same way the recipe instructs you to prepare, cook and serve the **pork chops**.

4



Toast rolls

- When **pork** is almost done, add **rolls** to the other side of the grill, cut-side down. Close lid and grill **rolls** until toasted, 1-2 min. (**TIP:** Keep an eye on rolls so they don't burn!)

2



Pickle onions and mix slaw

- Add **onions**, **pickle juice**, ¼ **tsp** (½ **tsp**) **sugar** and **half the vinegar** to a small bowl. Season with **pepper**, then toss to coat. Set aside to pickle.
- Add **cabbage**, **carrots**, **half the mayo**, **remaining vinegar** and ½ **tsp** (1 **tsp**) **sugar** to a large bowl. Season with **salt** and **pepper**, then toss to combine. Set aside.

3



Grill pork

- Add **pork** to one side of the grill. Close lid and grill, flipping once, until cooked through, 4-6 min per side.**
- When **pork** is almost done, brush one side with **some BBQ sauce**, then flip. Grill for 30 sec, then repeat with other side.

5



Finish and serve

- Transfer **pork** to a plate and rest for 1-2 min.
- Meanwhile, stir **remaining BBQ sauce** and **remaining mayo** together in another small bowl.
- Thinly slice **pork**.
- Drain **pickled onions**, discarding liquid.
- Spread **BBQ mayo** over **bottom rolls**, then stack with **pork**, **pickles** and **pickled onions**. Close with **top rolls**.
- Divide **BBQ pork sandwiches** and **creamy slaw** between plates.

Dinner Solved!