

Grilled BBQ Pork Sandwiches

with Creamy Slaw



Grill

30 Minutes







Pork Chops, boneless





BBQ Seasoning



BBQ Sauce

Mayonnaise

Sub Roll



Green Cabbage,



shredded



White Wine Vinegar





Dill Pickle, sliced



Yellow Onion



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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 1 tbsp (2 tbsp) within steps

2 person

4 person

oil Ingredient

Bust out

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

Ingredients

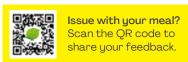
	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts		4
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Green Cabbage, shredded	56 g	113 g
Mayonnaise	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Sub Roll	2	4
Dill Pickle, sliced	90 ml	180 ml
Yellow Onion	56 g	113 g
Carrot, julienned	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.





Prep

- Peel, then cut half the onion into 1/4-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.



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!)



Pickle onions and mix slaw

- Add onions, pickle juice, 1/4 tsp (1/2 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.



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.



Finish and serve

- Transfer **pork** to a plate and rest for 1-2 min.
- Meanwhile, stir remaining BBO sauce and remaining mayo together in another small bowl.
- Thinly slice pork.
- Drain **pickled onions**, discarding liquid.
- Spread **BBO** 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!