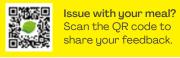


Grilled BBQ Pork Sandwiches

with Creamy Salad



30 Minutes









boneless







Spring Mix







Mayonnaise

White Wine Vinegar







Sub Roll

Dill Pickle, sliced





Yellow Onion

Carrot, julienned



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

Bust out

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

Inaredients

9		
	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Spring Mix	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 to a minimum internal temperature of 71°C/160°F, as size may vary.

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.



Pickle onions and mix salad

- 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 spring mix, 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.



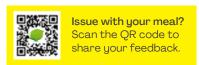
Toast rolls

• 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!)



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 **salad** between plates.



Dinner Solved!