



ONE-PAN SESAME PORK SLOPPY JOES

with Umami Ginger Sauce & Cucumber Salad

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 | 2
Cucumber



1 | 2
Tomato



10 oz | 20 oz
Ground Pork



½ Cup | 1 Cup
Umami Ginger
Sauce
Contains: Soy, Wheat



1 | 2
Ketchup



1 tsp | 2 tsp
Sriracha



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



5 tsp | 10 tsp
Rice Wine
Vinegar



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 800



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 750



HELLO

UMAMI GINGER SAUCE

This gingery soy- and miso-based sauce adds tons of salty-savory flavor.

DIVIDE & CONQUER

Why separate scallion whites from greens? Whites are firmer and more oniony, best for cooking; greens are mild and tender, best for topping.

BUST OUT

- Grater
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

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1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and grate **garlic**. Trim and thinly slice **cucumber**. Halve **tomato** lengthwise; slice into ¼-inch-thick half-moons.



3 MAKE SALAD

- In a medium bowl, combine **cucumber, tomato, scallion greens, vinegar, remaining sesame seeds, ¼ tsp sugar** (½ tsp for 4 servings), and a **pinch of salt**.



2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork***, **scallion whites, garlic, salt, and pepper**. Cook, breaking up meat into pieces, until pork is browned and scallion whites are softened, 2-4 minutes.
- Add **umami ginger sauce, ketchup, Sriracha, and half the sesame seeds**. Cook, stirring, until sauce is thickened and pork is cooked through, 1-2 minutes more. Taste and season with **salt and pepper** if needed. Remove from heat and cover to keep warm.

↻ Cook through this step as instructed, swapping in **beef*** for pork.



4 FINISH & SERVE

- Halve and toast **buns**.
- Fill buns with **pork mixture** and as much **cucumber salad (draining first)** as you like. Divide **sloppy joes** between plates and serve with any remaining cucumber salad on the side.

*Ground Pork is fully cooked when internal temperature reaches 160°.

↻ *Ground Beef is fully cooked when internal temperature reaches 160°.