



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 5 tsp
White Wine
Vinegar



10 oz | 20 oz
Smoked Pork
Burnt Ends



½ Cup | 1 Cup
BBQ Sauce



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



1.5 oz | 3 oz
Blue Corn
Tortilla Chips
Contains: Sesame

BBQ SMOKED PORK SANDOS

with Creamy Coleslaw & Tortilla Chips



 **READY, SET,
LUNCH!**



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(646) 846-3663.

TOTAL TIME: 15 MIN | CALORIES: 950



BUST OUT

- Medium bowl
- Black pepper
- Medium pan
- Sugar (½ tsp | 1 tsp)
- Kosher salt

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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BBQ SMOKED PORK SANDOS

with Creamy Coleslaw & Tortilla Chips

INSTRUCTIONS

- In a medium bowl, combine **coleslaw mix, mayonnaise, half the vinegar, ½ tsp sugar, salt, and pepper** (all the vinegar and 1 tsp sugar for 4 servings).
- Place **smoked pork***, **BBQ sauce**, and **2 TBSP water** (4 TBSP for 4 servings) in a medium pan; cook over medium heat, breaking up pork into pieces, until pork is warmed through and sauce has thickened, 4-6 minutes.
- Meanwhile, halve and toast **baguettes**.
- Fill **baguettes** with **BBQ pork** and **coleslaw**. Divide **sandwiches** between plates and serve with **tortilla chips** on the side.

*Smoked Pork Burnt Ends are fully cooked when internal temperature reaches 160°.