



HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

2 PERSON | 4 PERSON

- Paper towels
- Large bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)



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SEARED PORK SANDOS WITH TANGY APPLE SLAW

Arugula Salad & Honey Dijon Dressing

FAST & FRESH

BOX TO PLATE: 15 MINUTES



HOW WAS YOUR MEAL?

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CALORIES: 980

1 PREP



1 | 2
Granny Smith
Apple



1 | 1
Lemon

- Wash and dry produce.
- Thinly slice **apple**. Quarter **lemon**.



2 SIZZLE



10 oz | 20 oz
Pork Chops



1 TBSP | 1 TBSP
Fry Seasoning

- Pat **pork*** dry; season with **half the Fry Seasoning (all for 4), salt, and pepper**.
- Drizzle **oil** in a hot large pan. Add **pork**; cook until browned and cooked through, 4-6 minutes per side.
- Transfer to a cutting board; let rest at least 2 minutes.



3 MIX



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



4 tsp | 8 tsp
Dijon Mustard



4 oz | 8 oz
Coleslaw Mix



2 oz | 4 oz
Arugula



1½ oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs

- While pork cooks, in a large bowl, combine **mayonnaise, mustard, ¼ teaspoon sugar**, and a **squeeze of lemon (½ tsp sugar and big squeeze of lemon for 4)**. Add **apple** and **coleslaw mix**; toss. Season with **salt** and **pepper**.
- In a separate large bowl, toss **arugula** with as much **dressing** as you like; season with **salt** and **pepper**.



4 SERVE



2 | 4
Brioche Buns
Contains: Wheat



2 | 4
Croutons
Contains: Milk, Wheat

- Halve and toast **buns**.
- Top **salad** with **croutons**.
- Fill **buns** with **pork** and as much **slaw** as you like. Close **sandwiches**. Serve with **salad**, any **remaining slaw**, and any **remaining lemon wedges** on the side.



*Pork is fully cooked when internal temperature reaches 145°.