

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)



NY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

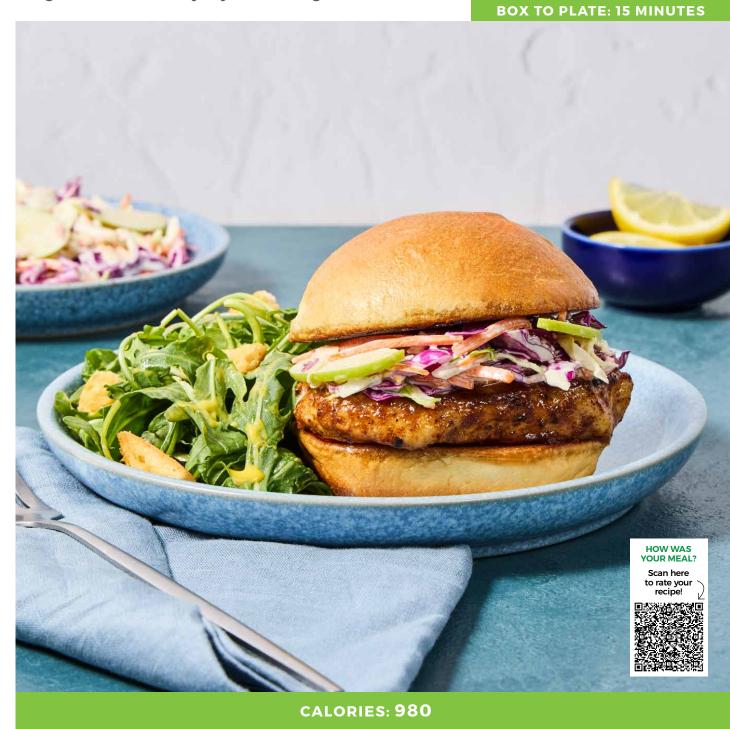
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SEARED PORK SANDOS WITH TANGY APPLE SLAW

Arugula Salad & Honey Dijon Dressing











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,
 ½ 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







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.

