



OLD-SCHOOL BBQ PORK SLOPPY JOES

with Pickled Onion, Potato Wedges & Chipotle Ranch

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Red Onion



1 | 1
Lime



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



4 TBSP | 8 TBSP
BBQ Sauce



2 TBSP | 4 TBSP
Ketchup



1 | 2
Chicken Stock
Concentrate



1 TBSP | 1 TBSP
Cornstarch



1.5 oz | 3 oz
Buttermilk
Ranch Dressing
Contains: Eggs,
Milk



1 tsp | 1 tsp
Chipotle Powder



10 oz | 20 oz
Ground Pork



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

*The ingredient you received may be a different color.

**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

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: 990



10 oz | 20 oz
Ground Turkey

Calories: 930



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1000



HELLO FRESH

HELLO

CHIPOTLE RANCH

Smoky, spicy chipotle powder gives this creamy sauce a kick.

IN A PICKLE

In step 2, you'll microwave your onion. The heat not only helps the sugar dissolve but also speeds up the pickling process.

BUST OUT

- Baking sheet
- Large pan
- 3 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ¼ tsp)

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

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

🍖 *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **¼ of the onion**; finely dice remaining onion. Halve **lime**. Halve **buns**.
- Toss potatoes on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



4 FINISH FILLING

- Add **BBQ sauce mixture** to pan with **pork**. Cook, stirring, until mixture is thickened and pork is cooked through, 2-3 minutes more.
- If you like things spicy, stir in a **pinch or two of chipotle powder** to taste. Taste and season with **salt and pepper**. Add a **squeeze of lime juice** if you like. Turn off heat.



2 MAKE SAUCES & PICKLES

- While potatoes roast, in a small bowl, combine **BBQ sauce, ketchup, stock concentrate, half the cornstarch (all for 4 servings), and 1 TBSP water (2 TBSP for 4).**
- In a separate small microwave-safe bowl, combine **sliced onion, juice from half the lime, ¼ tsp sugar, and a pinch of salt.** Microwave until bright pink, 30 seconds.
- In a third small bowl, combine **ranch dressing** with a **pinch of chipotle powder** to taste (you'll use more chipotle powder later).



5 TOAST BUNS

- While filling cooks, toast **buns** until golden brown. **TIP: Place on a baking sheet or toast directly on oven rack. Brush cut sides with melted butter first for extra richness.**



3 START FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **diced onion** and cook, stirring, until softened, 4-5 minutes.
- Add **pork*** and season with **salt and pepper**. Cook, breaking up meat into pieces, until browned, 3-5 minutes (it'll finish cooking in the next step).

🍖 Swap in **beef*** or **turkey*** for pork.



6 SERVE

- Fill **buns** with as much **pork filling** and **pickled onion (draining first)** as you like. Divide **sloppy joes** between plates. Serve with **potato wedges** and **chipotle ranch** for dipping.