

DINNERLY



Sloppy Otto Sandwich with Sauerkraut & Pastrami Fries

 1h  2 Servings

Step aside Joe—the sloppy otto is here to stay. This German-inspired version of the sloppy joe is one crave-worthy sandwich. Ground pork and peppers mix it up with sauerkraut for a seriously tasty filling, then we broil it with fontina on top until its nice and melty. And of course you can't eat this with regular ol' fries—a toss in pastrami spice will make them disappear in no time. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 green bell pepper
- ¼ oz pastrami spice blend
- 10 oz pkg ground pork
- ½ lb sauerkraut ¹⁷
- 1 pkt chicken broth concentrate
- 2 potato buns ^{1,7,11}
- 2 oz shredded fontina ⁷

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper
- sugar

TOOLS

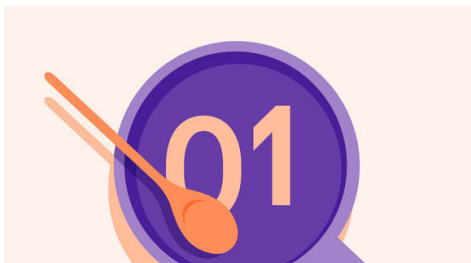
- 2 rimmed baking sheets
- medium skillet

ALLERGENS

Wheat (1), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

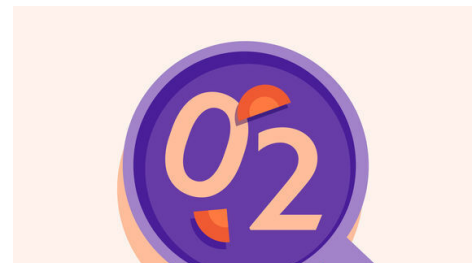
Calories 890kcal, Fat 44g, Carbs 76g, Protein 47g



1. Prep ingredients

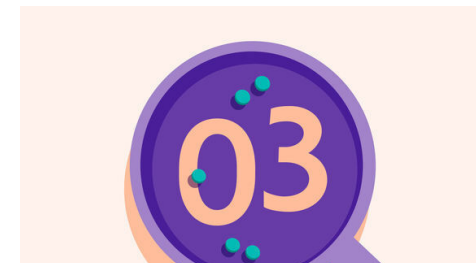
Preheat oven to 425°F with racks in the lower third and center.

Cut **potatoes** into ½-inch thick fries. Finely chop **1 teaspoon garlic**. Halve **bell pepper**, discard stem and seeds; thinly slice into strips.



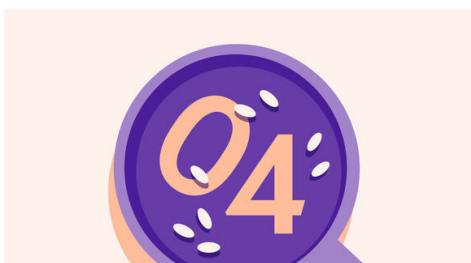
2. Bake fries

Toss **fries** on a rimmed baking sheet with **2 tablespoons oil**. Roast on lower oven rack until deeply browned in spots and crisp, flipping halfway, 40–45 minutes. Toss with **pastrami spice** until evenly coated. Season to taste with **salt** and **pepper**.



3. Cook peppers

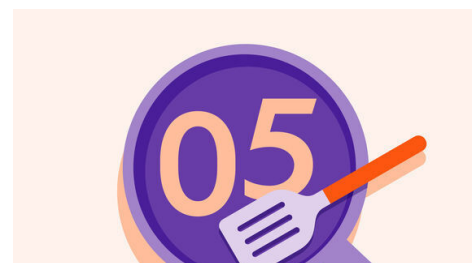
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened and browned, 8–10 minutes (if skillet starts to burn, add 1–2 tablespoons water at a time and scrape up browned bits from the bottom). Transfer to a bowl.



4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and cook, breaking up into smaller pieces, until browned and cooked through, 5–8 minutes.

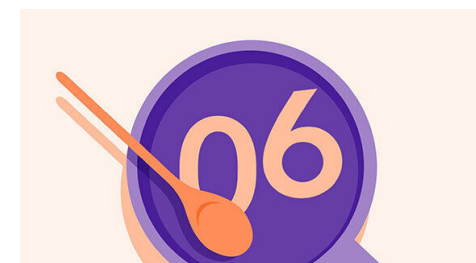
Add **chopped garlic** and **½ cup sauerkraut**, cook until liquid has evaporated and garlic is fragrant, about 2 minutes. Add **peppers, broth concentrate**, and **½ cup water**. Bring to a simmer, then reduce heat to medium.



5. Finish pork & toast buns

Season **pork mixture** to taste with **salt, pepper**, and **a pinch of sugar**. Cook until water is mostly evaporated, 5–8 minutes. Keep warm over low heat until step 6.

Switch oven to broil. Place **buns** on a rimmed baking sheet, cut-side up, and drizzle with **oil**. Broil on center oven rack until lightly toasted, 1–3 minutes (watch closely as broilers vary).



6. Assemble & serve

Remove **top buns** from baking sheet. Spoon **pork mixture** onto **bottom buns**. Top with more **sauerkraut**, if desired, and **fontina**. Broil on center oven rack until cheese is melted, 1–3 minutes (watch closely).

Serve **sloppy ottos** with **pastrami fries**. Enjoy!