

DINNERLY



Easy Clean Up! BBQ Pork Sloppy Joe with Crispy Salad & Creamy Dressing



ca. 20min



2 Servings

Whether you're a BBQ aficionado or not, this meal will make you feel like a real deal pit-master for at least one night—minus all of the "low and slow" (which for us translates to: "time we don't have while everyone is ravenously waiting for dinner to be ready.") So, we took a shortcut to this BBQ pork sandwich by using ground pork mixed with sweet and smoky barbecue sauce. It's BBQ in no time. We've got you covered!

WHAT WE SEND

- 1 oz sour cream ⁷
- ¼ oz granulated garlic
- 2 potato buns ¹
- 10 oz pkg ground pork
- 4 oz barbecue sauce
- 1 romaine heart

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- olive oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 29g, Carbs 54g, Protein 37g



1. Make salad dressing

In a medium bowl, combine **sour cream**, a **pinch of granulated garlic**, **2 teaspoons water**, **1 teaspoon vinegar**, and a **pinch of sugar**. Whisk in **1 tablespoon oil**, then season to taste with **salt** and **pepper**; set aside.



2. Toast buns

Heat **1 tablespoon oil** in medium nonstick skillet over medium-high. Transfer **buns** to skillet, cut-sides down, and cook until lightly toasted, 1–2 minutes. Transfer to plates. Wipe out skillet.



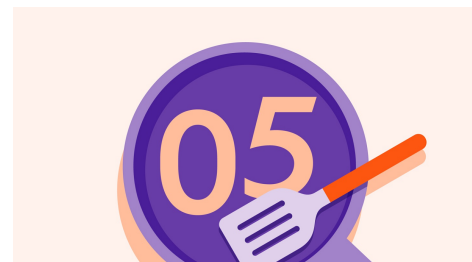
3. Brown pork

In same skillet, heat **2 teaspoons oil** over medium-high. Add **pork** and a **pinch of granulated garlic**; season with **salt** and **pepper**. Cook pork, breaking up meat into smaller pieces, until browned and cooked through, about 4 minutes. Carefully pour off **all but 1 tablespoon of fat**.



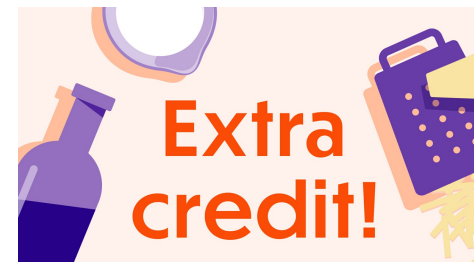
4. Add barbecue sauce

Add **half of barbecue sauce** and **2 tablespoons water** to skillet. Cook, stirring, until sauce is reduced slightly and coats **pork**, about 1 minute. Transfer pork to **toasted buns**. Top with **remaining barbecue sauce**.



5. Finish salad & serve

Trim ends from **romaine**, then cut in half crosswise. Halve each piece lengthwise, trying to keep wedges intact. Spoon **dressing** over **romaine**, and season with a **few grinds pepper**. Serve **BBQ pork sandwiches** with **wedge salad**. Enjoy!



6. Take it to the next level

Add some hot sauce, bread & butter pickles, pickled jalapeños, sliced red onion, or even thinly slice some of the romaine to the sandwich for extra crunch and flavor.