

DINNERLY



BBQ Pork Sandwich with Romaine & Creamy Garlic 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 pulled pork mixed with sweet and smoky barbecue sauce. It's BBQ in no time....

WHAT WE SEND

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

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

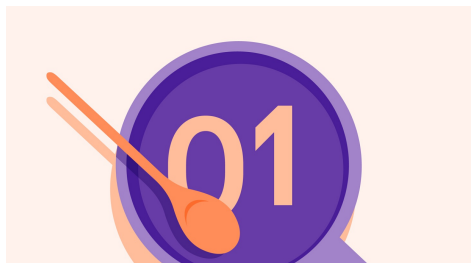
TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 45g, Carbs 63g, Protein 33g



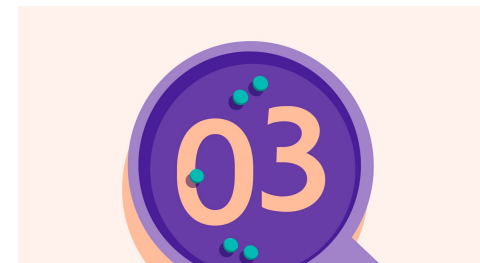
1. Make salad dressing

Peel and finely chop $\frac{1}{2}$ **teaspoon garlic**. In a medium bowl, combine **sour cream**, $\frac{1}{4}$ **teaspoon of the 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**.



2. Toast buns

Transfer **pork** to a medium bowl, using 2 forks to pull into finer shreds and pieces. Stir in **remaining garlic** and $\frac{1}{4}$ **cup water**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Place **buns** in skillet, cut-side down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.



3. Brown pork

Heat **1 tablespoon oil** in same skillet over medium-high. Transfer **pork** to skillet, and cook, without stirring, until browned and crisp in spots, about 4 minutes.



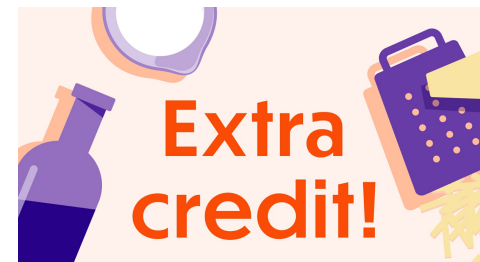
4. Add barbecue sauce

Add $\frac{1}{4}$ **cup water** and **half of barbecue sauce** to pork in skillet. Cook, stirring, until sauce is reduced slightly and coats the **pork**, about 1 minute. Transfer pork to **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 **pulled 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.