

# DINNERLY



## BBQ Pork Sloppy Joe

with Crispy Salad & Creamy Ranch 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

- 1½ oz ranch dressing <sup>3,7</sup>
- 2 potato buns <sup>1,7,11</sup>
- 10 oz pkg ground pork
- 4 oz barbecue sauce
- 1 romaine heart

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

## TOOLS

- medium nonstick skillet

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## NUTRITION PER SERVING

Calories 650kcal, Fat 33g, Carbs 51g,  
Protein 36g



### 1. Make salad dressing

Finely chop **1 teaspoon garlic**. To a small bowl, add **ranch dressing** and **½ teaspoon of the garlic**. Stir to combine.



### 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 **½ remaining ½ teaspoon chopped 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 **garlic-ranch 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.