

DINNERLY



Fast! BBQ Chopped Beef Sandwich with Fried Onions, Pickles & Ranch Slaw



ca. 20min



2 Servings

Is this sandwich mouthwatering enough for you? Our quick-cooking shredded beef gets seasoned with BBQ spice AND glazed in BBQ sauce before we load it onto buttery, toasted buns. Then just top it with crunchy pickles, fried onions, and an easy ranch slaw. We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat shredded beef ^{1,6}
- ¼ oz BBQ spice blend
- 2 potato buns ^{1,7,11}
- 4 oz barbecue sauce
- 2 (1½ oz) ranch dressing ^{3,7}
- 14 oz cabbage blend
- ¾ oz dill pickles
- ½ oz fried onions ⁶

WHAT YOU NEED

- butter ⁷
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 39g, Carbs 82g, Protein 24g



1. Toast buns

Pat **beef** dry; chop or tear into 1-inch pieces. Toss in a bowl with **BBQ spice blend**.

In a medium nonstick skillet, melt 1 **tablespoon butter** over medium heat. Split **buns**; add to skillet cut-side down and swirl to evenly coat in butter. Cook until lightly toasted, 2–3 minutes. Transfer to a plate.



2. Cook beef

Heat 1 **tablespoon oil** in same skillet over high until lightly smoking. Add **beef**; press into an even layer. Cook, without stirring, until deeply browned on the bottom, 2–4 minutes. Stir to break into pieces; add **half of the barbecue sauce**. Cook, stirring frequently, until sauce has reduced and coats beef in a sticky glaze, 2–3 minutes. Off heat, stir in remaining barbecue sauce.



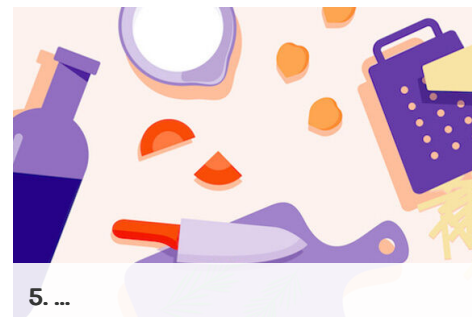
3. Make slaw & serve

In a large bowl, whisk together **ranch dressing**, 1 **tablespoon vinegar**, and 2 **teaspoons sugar**. Add **half of the cabbage blend** and mix to combine; season to taste with **salt** and **pepper**.

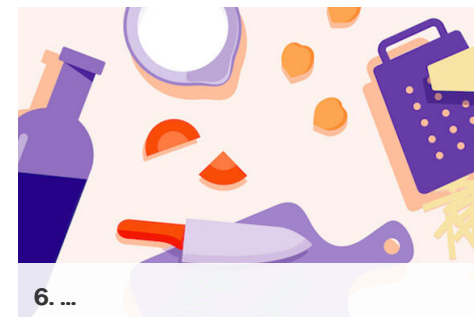
Assemble **sandwiches** with **beef**, **pickles**, and **fried onions**. Serve **ranch slaw** over top or alongside. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!