

DINNERLY

Big Batch BBQ Pulled Pork Sandwich

with Ranch slaw



2 Servings

WHAT WE SEND

- 1 bag Fritos
- 2 (½ lb) pkgs ready to heat pulled pork
- 4 potato buns ^{1,7,11}
- 4 oz barbecue sauce
- 14 oz cabbage blend
- ¾ oz dill pickles
- 3 (1½ oz) ranch dressing ^{3,7}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- large 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 0kcal



1. Cook buns

Separate buns and drizzle cut sides with oil. Heat a large skillet over medium high heat. Working in batches, add buns cut side down and cook until golden brown and toasted, about 1 minute per side. Transfer to a serving plate.



2. Cook pork

Heat **1 tablespoon oil** in same skillet over high. Add **pork** in a single layer and cook, undisturbed, until bottoms are browned and crispy, 2—4 minutes. Stir pork and break apart unto smaller pieces, then cook 2 minutes more. Reduce heat to medium and add ¼ cup water, bring to a simmer scraping up bits from the bottom of the pan.



3. Finish pork

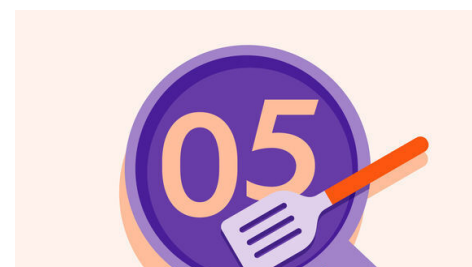
Add barbecue sauce and stir until the pork is evenly coated. Cook until sauce is warmed through. Season to taste with salt and pepper.

Meanwhile, add slaw and ranch dressing to a large bowl. Toss until evenly coated.

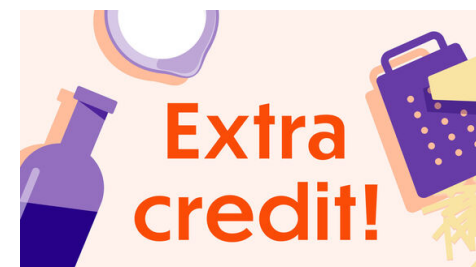


4. Serve

Divide pulled pork between potato buns and top with pickles and fritos. Serve with ranch slaw on the side. Enjoy!



5.



6.

Extra credit!