

DINNERLY



BBQ Pork French Bread Pizza with Romaine Slaw & Pickled Jalapeño



20-30min



2 Servings

French bread pizza sounds like it's going to be super dainty, but there ain't nothing dainty about this one. It's piled high with savory ground pork and fixins', but it's also brimming over with big, bold, flavors: smoky BBQ sauce, cheddar cheese, tangy slaw, and spicy pickled jalapeños. Eat it with your hands, maybe even a fork and knife—just make sure you have extra napkins on stand-by!

WHAT WE SEND

- 1 baguette ¹
- 2 oz pickled jalapeños ³
- 1 romaine heart
- 10 oz pkg ground pork
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend ²

WHAT YOU NEED

- garlic
- olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (2), Sulphites (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 33g, Carbs 56g, Protein 44g



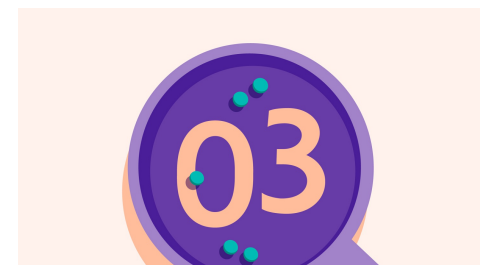
1. Prep ingredients

Split **baguette** lengthwise. Roughly chop **2 tablespoons pickled jalapeño**, leaving the rest whole. Roughly chop **1 large garlic clove**. In a medium bowl, whisk together **2 tablespoons oil, 1 tablespoon vinegar**, and **a generous pinch salt and pepper**. Halve **romaine** lengthwise, then slice crosswise into ¼-inch thick ribbons, discard end.



2. Brown pork

Heat ½ **tablespoon oil** in a medium skillet over medium-high. Add **pork**, ½ **teaspoon salt**, and **several grinds of pepper**. Cook, breaking pork up with a spoon, until well browned and no longer pink, 2–3 minutes.



3. Add sauce

Add **garlic, barbecue sauce**, and 1-2 **tablespoons chopped jalapeño** (depending on heat preference) and cook, stirring, about 2 minutes. Add **1 cup water**; bring to a simmer and cook until sauce is thick and reduced to 1 cup, about 5 minutes. Season to taste with **salt and pepper**.



4. Assemble & cook pizzas

Preheat broiler to high with a rack in the upper third. Arrange **baguettes** on a rimmed baking sheet. Broil on upper rack until lightly golden, about 1 minute per side (watch closely). Remove from oven. Top with **BBQ pork** and sprinkle with **cheddar**. Return pizzas to oven and broil until cheese is melted and bubbling, 1–2 minutes more (watch closely).



5. Dress salad & serve

Toss **romaine** with **vinaigrette** and season to taste with **salt and pepper**. Serve **French bread pizzas** with **salad** on top or alongside and with **remaining pickled jalapeño** on the side. Enjoy!



6. Make it ahead

Brown the pork in step 2 ahead of time and once it's cooked through, place it in an airtight container to hold in the fridge until you're ready to put together the rest of the meal at dinnertime.