

DINNERLY



BBQ Pork Sandwich with Romaine Wedge



ca. 20min



2 Servings

This meal will make you feel like a real deal pit-master for at least one night—minus all 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. We've got you covered!

WHAT WE SEND

- 1 romaine heart
- 1 pkt ranch dressing ^{1,2}
- ¼ oz granulated garlic
- ½ lb pkg ready to heat pulled pork
- 4 oz barbecue sauce
- 2 potato buns ^{2,3,4}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet

ALLERGENS

Egg (1), Milk (2), Sesame (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 50g, Carbs 55g,
Protein 19g



1. Prep wedges & dressing

Trim end from **romaine**, then cut in half crosswise. Halve each piece lengthwise, keeping wedges intact; set aside until step 4.

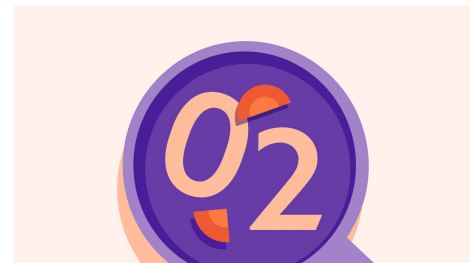
In a medium bowl, stir to combine **ranch dressing** and ¼ **teaspoon granulated garlic**. Set aside until step 4.



4. Finish & serve

Transfer **pork** to **buns**. Top with **remaining barbecue sauce**. Spoon **garlic-ranch dressing** over **romaine wedges** and season with **a few grinds of pepper**.

Serve **BBQ pork sandwiches** with **wedge salad** alongside. Enjoy!



2. Prep pork & toast buns

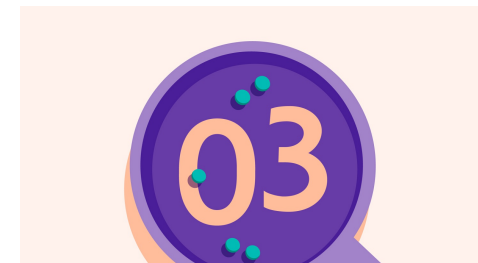
Transfer **pork** to a second medium bowl; using your fingers or two forks, break up into bite-sized pieces. Stir in ¼ **teaspoon granulated garlic**.

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.



5. ...

What were you expecting, more steps?



3. Cook pork

Heat 1 **tablespoon oil** in same skillet over medium-high. Add **pork** and cook, without stirring, until browned and crisp in spots, about 4 minutes. Add ¼ **cup water** and **half of the barbecue sauce**. Cook, stirring, until sauce is slightly reduced and coats pork, 1–2 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!