

DINNERLY



Summertime! BBQ Pulled Pork Sandwich with Ranch Slaw



20-30min



2 Servings

Cronch cronch cronch. Your kitchen is about to get real loud! We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

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

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- large skillet

ALLERGENS

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

NUTRITION PER SERVING

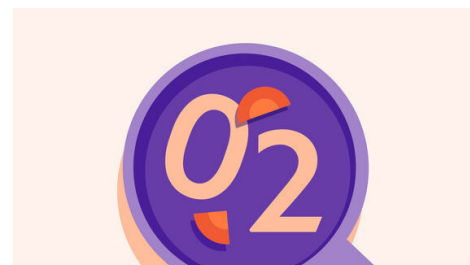
Calories 770kcal, Fat 48g, Carbs 54g, Protein 18g



1. Toast buns

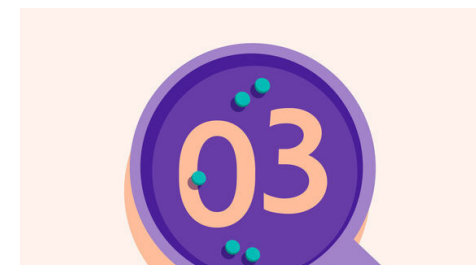
Separate **buns** and drizzle cut sides with **oil**.

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

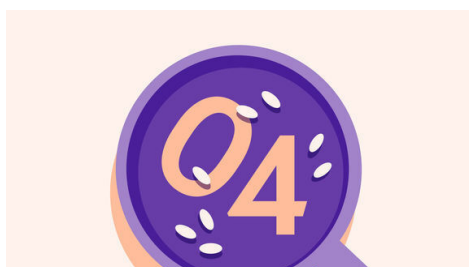
Heat **1 tablespoon oil** in same skillet over high. Add **pork** in a single layer and cook, undisturbed, until bottoms are browned and crispy, 2–4 minutes. Stir pork, breaking apart into smaller pieces, and cook 2 minutes more. Reduce heat to medium, add **¼ cup water**, and bring to a simmer, scraping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



3. Finish pork

Add **barbecue sauce** and stir until pork is evenly coated, cooking until sauce is warmed through, 2–3 minutes. Season to taste with **salt** and **pepper**.

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



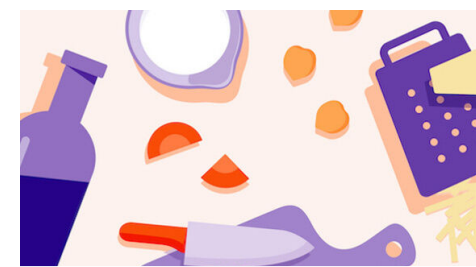
4. Serve

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



5. ...

What were you expecting, more steps?



6. ...

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