



#### In your box

- 2 Pretzel Buns
- 2 Green Onions
- 8 oz. Slaw Mix
- 1 ½ fl. oz. Dijon Honey Mustard Dressing
- 2 Cheddar Cheese Slices
- 1 ½ oz. Apple Butter
- 1 ½ oz. Chipotle Ranch Dressing

#### Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 10 oz. USDA Choice Sliced Flank Steak
- 16 oz. Fully Cooked Pulled Pork-Double Portion

\*Contains: milk, eggs, wheat

#### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Mixing Bowl

HOME CHEF —  
**Fresh**  
AND **EASY**

Ready in 15

## Apple and Honey Mustard Pulled Pork Sandwich with chipotle ranch slaw

NUTRITION per serving—Calories: 925, Carbohydrates: 61g, Fat: 59g, Protein: 41g, Sodium: 1718mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

10-15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **16 oz. pulled pork**, follow same instructions, working in batches if necessary.
- If using **flank steak**, separate steak strips into a single layer and pat dry (no need to coarsely chop). Follow same instructions as pulled pork in Step 2, stirring occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Prepare Ingredients and Make Slaw

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **slaw mix**, **chipotle ranch dressing**, 1 tsp. **olive oil**, green portions of green onions, and a pinch of **pepper**. Set aside.



3

### Toast the Buns

- Place **cheese** on **bottom buns**. Place buns, cut-sides up, directly on oven rack in hot oven and bake until golden brown and cheese has melted, 2-3 minutes.
- Keep an eye on oven as **buns may burn easily under broiler**.



2

### Cook the Pork

- Coarsely chop **pulled pork**. *Excess pork fat will render while cooking and add flavor.*
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add pulled pork, **white portions of green onions**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until heated through, 4-5 minutes.
- Add ¼ cup **water** and bring to a simmer.
- Once simmering, remove from burner. Stir in **honey mustard** and **apple butter**.



4

### Make Sauce and Finish Dish

- Plate dish as pictured on front of card, topping **bottom bun** with **pulled pork** and top bun. Bon appétit!