



Comeback Pork Sandwich

WITH RANCH SLAW

Fast & Fresh



Prep & Cook Time

15-20 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

Salt
Mixing Bowl, Baking Sheet

Ingredients

.42 oz. Lemon Juice
2 Potato Rolls
3 fl. oz. Comeback Sauce
8 oz. Fully Cooked Pulled Pork
4 oz. Slaw Mix
1 oz. Crème Fraîche
1 tsp. Buttermilk-Dill Seasoning
1½ oz. Dill Pickle Slices
.42 oz. Mayonnaise

View nutritional information at www.homechef.com/23323

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.

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Microwave

- Thoroughly rinse any fresh produce and pat dry.
- Drain **pork** and separate pieces. In provided tray, add pork and top with 2 Tbsp. **water**.
- Cover tray with a damp paper towel. Microwave until heated through, 2-3 minutes.
- Carefully remove tray from microwave. Stir **comeback sauce** into pork.
- In a mixing bowl, combine **slaw mix, crème fraîche, lemon juice, mayonnaise, buttermilk-dill seasoning**, and a pinch of **salt**.
- Cover **rolls** with a paper towel. Microwave until warm, 20-30 seconds.
- To serve, top bottom roll with pork mixture, **pickles**, and top roll. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry.
- Drain **pork** and separate pieces. In provided tray, add pork and top with 2 Tbsp. **water**.
- Cover tray with foil. **Place tray on a baking sheet**. Bake covered in hot oven until heated through, 15-18 minutes.
- Place **rolls** directly on oven rack and toast until warm, 2-3 minutes.
- While pork and rolls heat, in a mixing bowl, combine **slaw mix, crème fraîche, lemon juice, mayonnaise, buttermilk-dill seasoning**, and a pinch of **salt**.
- Carefully remove tray and rolls from oven. Stir **comeback sauce** into pork.
- To serve, top bottom roll with pork mixture, **pickles**, and top roll. Bon appétit!