



NUTRITION per serving 86g carbohydrates 11g fat 43g protein 2130mg sodium | nut-free

 Calories
826

 Prep & Cook Time
30-40 min.

 Cook Within
6 days

 Difficulty
Easy

 Spice Level
Medium

IN YOUR BOX

- 2 Tbsp. Butter
- 5 oz. Green Beans
- 1 Sous Vide Pork Shank
- 2 ½ Tbsp. BBQ Pork Seasoning
- 2 oz. Ketchup
- 3 oz. Apple Cider Vinegar
- 2 tsp. Sugar
- 1 ¼ tsp. Red Pepper Flakes Packet
- 4 Petit Frozen Corn Cobs
- 4 Slider Buns

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Small Pot
- Mixing Bowl
- 2 Small Bowls
- Medium Pan

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PREMIUM (STAFF PICK) BBQ Pulled Pork Platter

with homemade BBQ sauce two ways, corn on the cob, and green beans

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Bring a **small pot of lightly salted water** to a boil

WHILE YOU COOK

- **Heads Up!** BBQ pork seasoning blend is used twice. Once to season **shredded pork** and then as a crucial component to one of the homemade **BBQ sauces**.
- **Heads Up!** Apple cider vinegar goes into both **BBQ sauces**. 1 Tbsp. in the **ketchup-based sauce**, and the remaining in the **Carolina sauce**.

FROM THE CHEF

Vinegar in both sauces not only adds great acidic flavor, but also acts as a preservative. Save your leftovers!

Did you know...

'Cue masters guard their seasoning blends like nuclear missile codes, but not Home Chef! Our BBQ pork seasoning blend is made with 4 parts brown sugar and smoked paprika, 1 part ground mustard, and ½ part chipotle powder.



1

Prepare the Ingredients

Trim ends off **green beans**. Remove **pork shank** from packaging. Using a fork, shred **meat** off the bone into medium mixing bowl. Add any **juices** from packaging to bowl containing shredded pork, discarding any solid white pieces. Season pork with 1½ Tbsp. **BBQ pork seasoning blend**.



2

Make the Sauces

Combine **ketchup**, 1 Tbsp. **apple cider vinegar**, and remaining **BBQ pork seasoning blend** in a small bowl and season with **salt** to taste. In another small bowl, combine **remaining apple cider vinegar**, **sugar**, **red pepper flakes**, and **salt and pepper** to taste. *This sauce is a vinegar based, Carolina-style sauce that pairs perfectly with seasoned pork, adding a nice bit of heat, sweet, and tang.*



3

Cook the Corn

Once water is boiling, add **mini corn cobs** and lower to simmer. Cook 8 minutes, then remove from heat. Keep corn in water until ready to plate.



4

Cook the Green Beans

Place **green beans** and 3 Tbsp. **water** in medium pan over medium-high heat. Once water starts steaming, cover pan tightly and cook about 5 minutes, until green beans are vibrant green. Drain any remaining water and season green beans with **salt and pepper** to taste. Remove from pan. No need to wipe pan clean.



5

Cook the Pork

Heat 2 tsp. **olive oil** in same pan used to cook green beans over medium-high heat. Place **seasoned pork** in pan and leave undisturbed for 5 minutes to allow pork to crisp up. Stir and cook 3 more minutes or until pork reaches a minimum internal temperature of 165 degrees.



6

Plate the Dish

Place **pork** on a platter along with cooked **green beans**. Remove **corn** from pot of water, toss with **butter**, and season with **salt and pepper** to taste. Place on platter with pork and green beans. Serve with **slider buns** and **BBQ sauces**.