



In your box

8 oz. Cooked Red Potatoes
2 Potato Buns
½ tsp. Seasoned Salt Blend
.84 oz. Mayonnaise
1 Granny Smith Apple
2 fl. oz. Golden BBQ Sauce

Customize It Options

8 oz. Fully Cooked Pulled Pork
12 oz. Diced Boneless Skinless
Chicken Breasts
10 oz. Steak Strips
10 oz. USDA Choice Sliced Flank
Steak
4 oz. Bacon

*Contains: milk, eggs, wheat, soy

You will need

Salt, Cooking Spray
Mixing Bowl, Medium Non-Stick Pan,
Baking Sheet



Golden BBQ Pulled Pork Sandwich

with apple and red potatoes

NUTRITION per serving—Calories: 780, Carbohydrates: 78g, Fat: 37g, Protein: 32g, Sodium: 1761mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 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
- ☐ Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- 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 3, cooking steak strips, stirring occasionally, until no pink remains, 4-6 minutes.
- If using **steak strips**, separate steak strips into a single layer and pat dry. No need to coarsely chop. Follow same instructions as pulled pork in Step 3, cooking steak strips, stirring occasionally, until no pink remains, 4-6 minutes.
- If using **diced chicken**, follow same instructions as pulled pork in Step 4 (no need to coarsely chop), cooking until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Add bacon to sandwich atop pulled pork.

Minimum Internal Temperature

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



1

Broil the Potatoes

- Place **potatoes** on prepared baking sheet and season with **seasoned salt**.
- Spread into a single layer. Place under hot broiler and broil until lightly browned, 6-8 minutes, flipping once halfway through.
- *Keep an eye on potatoes while under broiler.*
- While potatoes cook, prepare apple.



2

Prepare the Apple

- Quarter **apple** and remove core. Cut into ½” slices.
- Combine apple slices and **mayonnaise** in a mixing bowl. Set aside.



3

Cook the Pork

- Coarsely chop **pulled pork**. *Excess pork fat will render while cooking and add flavor.*
- Place a medium non-stick pan over medium-high heat. Add pulled pork and 1 Tbsp. **water** to hot pan.
- Stir occasionally until warmed through, 3-5 minutes.
- Remove from burner and add a pinch of **salt**. Remove pork to a plate. Wipe pan clean and reserve.



4

Toast Buns and Finish Dish

- Return pan used to cook pork to medium-high heat. Working in batches if necessary, add **buns** to hot pan, cut-side down. Toast until golden brown, 3-5 minutes.
- Plate dish as pictured on front of card, topping bottom bun with **apple, pork, BBQ sauce**, and top bun. Bon appétit!