

DINNERLY



FAST

PICKY EATER
PROOF

Pulled Pork Sandwich with Dijonnaise & Homemade Pickles

 ca. 20min  2 Servings

Normally, a hankering for a homemade pulled pork sandwich means you've gotta have a minimum of 8-10 hours to get that pork cooked low and slow. 8-10 hours! Think of all the other, more useful (or more fun!) things you can do with 8-10 hours! Here's a pulled pork sandwich sure to satisfy all your cravings, but you only need 20 minutes to get it on your plate. We've got you covered!

WHAT WE SEND

- cooked pulled pork
- cucumber
- Mayonnaise ^{3,6}
- dijon mustard packet ¹⁷
- garlic
- ciabatta roll ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 31g, Carbs 62g, Proteins 35g



1. Prep pickles

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **1 teaspoon garlic**, leaving remaining clove whole. Halve **cucumber** lengthwise (peel if desired), then thinly slice crosswise into half moons.



2. Make pickles

To a medium bowl, combine **2 tablespoons vinegar**, **½ teaspoon salt**, **a few grinds pepper**, and **a pinch of sugar**. Whisk to dissolve sugar, then add **cucumbers** and **chopped garlic**, tossing to combine. Set cucumbers aside to pickle.



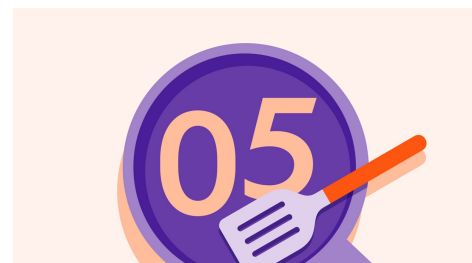
3. Broil pork

Arrange **pulled pork** in an even layer on a rimmed baking sheet, breaking up into smaller pieces with your fingers. Broil on top oven rack until heated through and crispy in parts, about 5 minutes (watch closely).



4. Toast rolls

Split **rolls**, then drizzle cut-sides with **oil**; season with **salt** and **pepper**. Once **pork** is finished cooking, place rolls directly on top oven rack and broil until lightly golden on both sides, about 1 minute per side (watch closely). Remove rolls from oven, then rub cut-sides with **whole garlic clove**.



5. Make Dijonnaise & serve

In a small bowl, stir together **all of the mustard and mayonnaise**; season to taste with **salt** and **pepper**. Spread **Dijonnaise** on cut-sides of **rolls**, then top with **pulled pork** and **some of the pickles**. Serve **remaining pickles** alongside. Enjoy!



6. Take it to the next level

If you've got the time, you could scrub a few sweet potatoes, cut them into wedges. Toss them with oil, salt, and pepper and spread them on a rimmed baking sheet. 20-25 minutes in the oven and, voila, oven sweet potato fries!