



Smoky Pork Sloppy Joes

with Romaine & Radish Salad



20-30min



4 Servings

Inspired by al pastor tacos, one of our favorite taco truck treats. Pork is marinated with a mixture of spices and chilies, then spit roasted on a vertical rotisserie with a piece of pineapple on top. We channeled those flavors and simplified the process for a quick weeknight meal. Ground pork is simmered with smoky chipotle in adobo and sweet pineapple. It's served on pillowy potato buns with a...

What we send

- tomato paste
- pineapple chunks
- yellow onion
- romaine hearts
- ground pork
- radishes
- fresh cilantro
- apple cider vinegar

What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740.0kcal, Fat 47.4g, Proteins 36.6g, Carbs 39.2g



1. Prep ingredients

Preheat broiler with rack in top position, 4-6 inches from heat source. Halve, peel, and finely chop **onion**. Finely chop **pineapple**. Finely chop **chipotle with its sauce**. Pick **cilantro leaves** from stems, and finely chop **stems**.



4. Cook pork

Add **pork** to skillet with **pineapple** and **onion**; cook until browned, breaking up with a wooden spoon, 4-6 minutes. Add the **tomato paste** and cook until a little darker in color, about 1 minute.



2. Cook onion & pineapple

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **onion** and **pineapple** to skillet; season to taste with **salt**. Cook, stirring occasionally, until softened, 8-10 minutes.



5. Finish Sloppy Joes

Add **1 cup water**, **chopped cilantro stems**, **1 tablespoon sugar**, **1 tablespoon chipotle in adobo** (or more or less depending on heat preference), and **¾ teaspoon salt** to skillet and stir to combine. Bring to a simmer and cook until thickened, about 5 minutes. Stir in **remaining vinegar** and **half the cilantro leaves**; season to taste with **salt** and **pepper**.



3. Prep salad & dressing

Meanwhile, trim root end from **romaine** and thinly slice crosswise. Trim root ends from **radishes** then halve, and thinly slice. Whisk **1 tablespoon vinegar** with **2 tablespoons oil** in a large bowl; season to taste with **salt** and **pepper**.



6. Serve

Split **rolls** open and place directly on oven rack, cut side up. Broil until golden, about 1 minute (watch closely as broilers vary widely). Add **lettuce**, **radishes**, and **remaining cilantro** to **dressing** and toss to combine. Spoon the **Sloppy Joe filling** onto the **rolls** (save any extra filling for lunch tomorrow) and serve with **salad** on the side. Enjoy!