



**Product Spotlight:
Ozzie BBQ Spice Rub**

Made locally by GH Produce, this spice rub features some amazing native Australian ingredients including pepper berry, saltbush and desert lime powder!



1 Pork Sloppy Joes with Carrot Chips

Soft milk buns filled with smokey pork mince bolognese and creamy coleslaw. This popular American-style sandwich has been around since the 20th century!




- 25 minutes
- 2 servings
- Pork

12 November 2021

Make it fun!

Add a slice of cheddar cheese, pickles and mustard to your Sloppy Joe! Serve the carrot chips with mayonnaise or tomato sauce for dipping.

FROM YOUR BOX

DUTCH CARROTS	1 bunch
SHALLOT	1
PORK MINCE 	300g
OZZIE BBQ RUB MIX	1 sachet
CHOPPED TOMATOES	400g
MILK BUNS	2
RED CAPSICUM	1/2 *
COLESLAW	1/2 bag (250g) *
AIOLI MAYONNAISE	1 tub (50g)
CHIVES	1/3 bunch *
 TINNED BROWN LENTILS	400g
 SLICED CHEDDAR CHEESE	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, flour (of choice)

KEY UTENSILS


large frypan, oven tray

NOTES

For a richer sauce you can stir through 1/2 tbsp tomato paste or Worcestershire sauce if you have some.

No pork option – pork mince is replaced with chicken mince.

No gluten option – milk buns are replaced with GF burger buns.

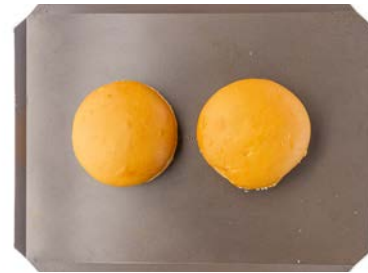
 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



1. ROAST THE CARROTS

Set oven to 220°C.

Trim dutch carrots (halve larger ones). Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20 minutes until cooked through.




4. TOAST BUNS (OPTIONAL)

Halve burger buns and warm in the oven for 3–4 minutes.



2. COOK THE PORK


Heat a frypan over medium–high heat with **oil**. Chop and add shallot along with pork mince and BBQ rub mix. Cook for 5 minutes. Stir through **1 tsp flour**.

 **VEG OPTION** – Chop shallot and cook in pan until softened. Stir through **1 tsp flour**.



5. PREPARE THE FILLINGS


Slice capsicum and combine coleslaw with aioli.

 **VEG OPTION** – Prepare fillings as above. Slice and add chives to coleslaw.



3. SIMMER THE SAUCE


Stir in chopped tomatoes and simmer for 6–8 minutes until reduced (see notes).

 **VEG OPTION** – Stir in BBQ rub mix. Drain and stir through lentils along with chopped tomatoes. Simmer as above.



6. FINISH AND SERVE

Fill the buns with pork mince filling, capsicum and coleslaw. Slice chives and use to garnish. Serve with carrot chips.

 **VEG OPTION** – Fill the buns with sliced cheese, lentils, capsicum and coleslaw. Serve with carrot chips.

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