

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



**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   4 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
PURPLE CARROTS	2
RED ONION	1
PORK MINCE 	600g
OZZIE BBQ RUB MIX	1 sachet
CHOPPED TOMATOES	400g
MILK BUNS	4
LEBANESE CUCUMBER	1
COLESLAW	1/2 bag (250g) *
AIOLI MAYONNAISE	1 tub (50g)
 TINNED BROWN LENTILS	2 x 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 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) and cut purple carrots into chips. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20 minutes until cooked through.




### 4. TOAST BUNS (OPTIONAL)

Halve 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 onion along with pork mince and BBQ rub mix. Cook for 5 minutes. Stir through **2 tsp flour**.

 **VEG OPTION** – Chop onion and cook in pan until softened. Stir through 2 tsp flour.



### 3. SIMMER THE SAUCE

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

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




### 5. PREPARE THE FILLINGS

Slice cucumber and combine coleslaw with aioli.



### 6. FINISH AND SERVE

Fill the buns with pork mince filling, cucumber and coleslaw. Serve with carrot chips.

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

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

