

DINNERLY



Cajun Pork Subs with Pickled Veggies



25 minutes



2 Servings

Looking for dinner on the table quick smart? This fast recipe is ready in 25 minutes or less and comes with yumness guaranteed.

WHAT WE SEND

- 1 carrot
- 1 Lebanese cucumber
- 1 spring onion
- 2 sandwich rolls ^{2,3,5}
- 5g Cajun seasoning ⁴
- pork stir-fry

WHAT YOU NEED

- 1½ tbs white vinegar
- 1 tbs sugar
- 1 tbs olive oil
- 2 tbs mayonnaise ¹

TOOLS

- julienne peeler or box grater
- vegetable peeler
- oven tray
- medium frypan

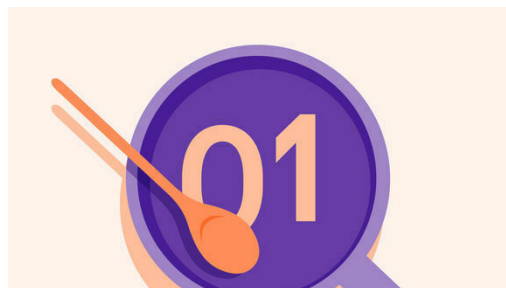
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Gluten (2), Soy (3), Sulphites (4), Wheat (5). May contain traces of other allergens.

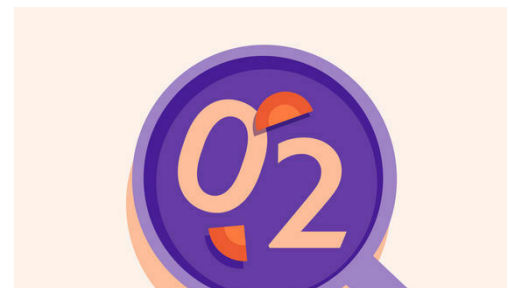
NUTRITION PER SERVING

Energy 815kcal, Fat 30.4g, Carbs 84.4g, Protein 47.2g



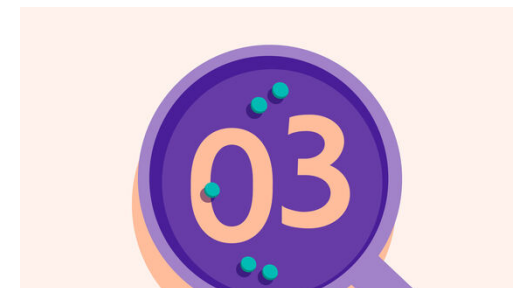
1. Prep ingredients

Preheat the grill to high. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Peel the **cucumber** into ribbons. Thinly slice the **spring onion**.



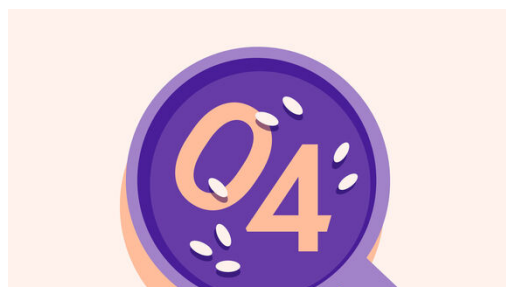
2. Pickle veggies

Combine 1½ **tbs white vinegar** and 1 **tbs sugar** in a large bowl. Add the **carrot** and **cucumber**, season with **salt** and toss to combine. Set aside to pickle, tossing occasionally, until needed.



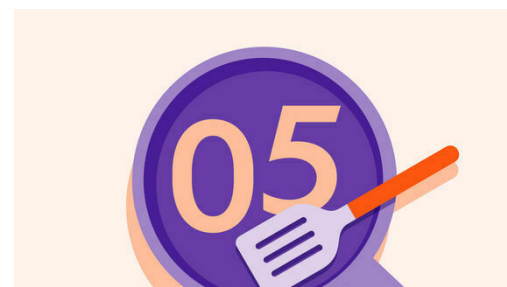
3. Warm rolls

Cut the **rolls** lengthwise down the middle, taking care not to cut all the way through. Put on an oven tray, cut-side up, and grill for 4-5 mins until lightly toasted.



4. Prep and cook pork

Meanwhile, combine 2 **tsp Cajun seasoning** (see Make it yours) and 1 **tbs olive oil** in a bowl and season with **salt and pepper**. Separate the **pork stir-fry**, add to the bowl and toss to coat. Heat a medium frypan over high heat. Cook the pork, stirring, for 2-3 mins until cooked through.



5. Serve up

Put the **pork** and any pan juices in a bowl. Add the **spring onion** and 2 **tbs mayonnaise** and stir to combine. Taste, then season with **salt and pepper**. Fill the rolls with the **pickles** and **pork mixture**, then drizzle with the **pickling liquid** and enjoy!



6. Make it yours

Our Cajun seasoning has a bit of heat. If you prefer less spice, reduce the seasoning to taste or reserve a portion of the pork from the marinade and cook separately.