

THANKFUL FOR YOU

recipes

TOOLS

- Medium bowl
- Small bowl
- Lime zester
- Crock pot or dutch oven
- Tongs
- Knife
- Spoon
- Cutting board

Access your shopping list online at datenightinbox.com/thankful-for-you



HONEY-LIME FRUIT SALAD

PREP: 5-10 MIN
TOTAL: 5-10 MIN

INGREDIENTS

- 4 cups of your favorite fruit, sliced (I used strawberries, blueberries, pineapple, grapes)
- Zest and juice of one lime
- 2 teaspoons of honey

DIRECTIONS

In a small bowl, combine lime zest, juice and honey. Stir and set aside. Slice the fruit into bite-sized pieces using a cutting board and knife.

To assemble the salad, place fruit in a medium bowl and top with lime and honey mixture. Mix with a spoon and enjoy.



PINEAPPLE SLAW

PREP: 5-10 MIN
TOTAL: 5-10 MIN

INGREDIENTS

- 1/2 cup of red cabbage, thinly sliced
- 1/2 cup of crushed pineapple
- 1/2 tablespoon of apple cider vinegar
- Juice of half of a lime
- Half of a jalapeno, sliced (remove seeds if you don't like spice)

DIRECTIONS

While the pork roast is cooking, make the pineapple slaw by combining the red cabbage, crushed pineapple, apple cider vinegar, lime juice and jalapeno slices. Let the pineapple slaw sit for an hour or two in the fridge.

To assemble the sandwich, add pulled pork to the bottom of a brioche bun and top with slaw.



PULLED PORK SANDWICHES WITH PINEAPPLE SLAW

PREP: 5-10 MIN

TOTAL: 2.5 HRS/4 HRS/8 HRS



INGREDIENTS

- 2-3 pounds of pork roast (shoulder or butt) (vegetarian option: 10 oz package of BBQ jackfruit, which can be purchased at Whole Foods or online)
- 12 oz of BBQ sauce (vegetarian option: you do not need to buy this if buying the BBQ jackfruit)
- 2 brioche buns (GF option: GF buns)

DIRECTIONS

Crock Pot Cooking Directions

Place pork roast in a crock pot and cover with BBQ sauce. Cook on low for seven to eight hours or on high for 4 hours. Once it's done cooking, pull the pork roast apart using tongs or a fork. Let it cook for an additional 30 minutes to an hour. Remove the fat when ready to serve.

Oven Cooking Directions

If short on time, cook the pork in the oven. Preheat your oven to 350 degrees and place pork in a large dutch oven or roasting pan. Sprinkle with salt and pepper and cover with BBQ sauce and 1/2 cup of water. Let it roast for 2-2 1/2 hours or until the pork is tender and falls apart. Check on the pork every once in a while to ensure it's cooking properly, adding water as needed.

VEGETARIAN OPTION: Please follow the directions on the package to cook the jackfruit.

