



In your box

- 4 oz. Slaw Mix
- ½ fl. oz. Red Wine Vinegar
- 🔪 2 fl. oz. Jalapeño Ranch Dressing
- 🔪 2 tsp. BBQ Spice Rub
- 2 Green Onions
- 2 tsp. Sugar
- 1 oz. Shredded Cheddar Cheese
- 4 Mini Naan Flatbreads

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips

*Contains: milk, eggs, wheat

You will need

- Olive Oil
- Mixing Bowl, Baking Sheet, Medium Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

15 Minute Meal Kit



Smoky Pulled Pork Mini Flatbreads

with pickled slaw

NUTRITION per serving—Calories: 930, Carbohydrates: 64g, Sugar: 13g, Fiber: 3g, Protein: 37g, Sodium: 1793mg, Fat: 57g, Saturated Fat: 16g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **steak strips** or **flank steak**, separate into a single layer and pat dry. Follow same instructions as pulled pork in Step 2, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **shrimp**, pat dry. Follow same instructions as pulled pork in Step 2, cooking until opaque and shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **whole chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" pieces. Follow same instructions as pulled pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Prepare Ingredients and Make Slaw

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Thoroughly combine **slaw mix**, 1 Tbsp. **olive oil**, half the green portions of green onions (reserve remaining for garnish), **sugar**, and **vinegar** in a mixing bowl. Set aside, stirring once more during cooking.
- Coarsely chop **pulled pork**. *Excess pork fat will render while cooking and add flavor.*



2. Cook the Pulled Pork

- Place a medium non-stick pan over medium heat.
- Add **pulled pork**, ¼ cup **water**, 2 tsp. **olive oil**, **white portions of green onions**, and **seasoning rub** to hot pan. Stir occasionally until tender and pork is warmed through, 5-6 minutes.
- Remove from burner.



3. Broil the Flatbreads

- Place **flatbreads** on prepared baking sheet. Place under hot broiler and toast until warmed through, 3-5 minutes.
- *Don't text and broil! Keep an eye on oven as flatbreads may burn easily under broiler.*



4. Finish the Dish

- Plate dish as pictured on front of card, placing **pork**, **slaw**, **dressing** (to taste), remaining **green portions of green onions**, and **cheese** on flatbread. Bon appétit!