



In your box

2 oz. Sour Cream
1 oz. Light Cream Cheese
½ oz. Queso Fresco
¼ oz. Cilantro
6 Small Flour Tortillas
7 fl. oz. Red Enchilada Sauce
5 oz. Corn Kernels

Customize It Options

8 oz. Fully Cooked Pulled Pork
16 oz. Fully Cooked Pulled Pork—
Double Portion

*Contains: milk, wheat

You will need

Mixing Bowl



Oven-Ready

Pulled Pork Enchiladas

with queso fresco and cilantro

NUTRITION per serving—Calories: 757, Carbohydrates: 65g, Fat: 39g, Protein: 36g, Sodium: 1862mg.

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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Enchiladas

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **pulled pork**, **cream cheese**, and **corn** in a mixing bowl. *If using 16 oz. pulled pork, follow same instructions.*
- Place **tortillas** on a clean work surface. Divide pulled pork-cream cheese filling equally among tortillas, placing on center of tortilla. Roll tortillas and place on a clean surface, seam side down. *There may be leftover filling.*



Bake the Enchiladas

- Coat bottom of provided tray with $\frac{1}{4}$ cup **enchilada sauce** (reserve remaining for topping). Place **enchiladas** in pan, seam side down, and pour remaining enchilada sauce on top.
- Bake uncovered in hot oven until enchiladas are warmed through, 20-22 minutes.



Finish the Dish

- While enchiladas bake, stem **cilantro**, reserving whole leaves for garnish.
- Carefully remove from oven. Rest baked **enchiladas** 3 minutes. Top with **queso fresco**, **sour cream**, and cilantro leaves. Bon appétit!