



In your box

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

Customize It Options

8 oz. Fully Cooked Pulled Pork
10 oz. USDA Choice Sliced Flank Steak
16 oz. Fully Cooked Pulled Pork-Double Portion

*Contains: milk, eggs, wheat

You will need

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

HOME CHEF
Fresh
AND EASY

Ready in 15

BBQ-Spiced Pulled Pork Flatbread

with jalapeño-ranch slaw

NUTRITION per serving—Calories: 975, Carbohydrates: 74g, Fat: 59g, Protein: 41g, Sodium: 1963mg.

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

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- 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 **16 oz. pulled pork**, follow same instructions as 8 oz. pulled pork.
- If using **steak strips**, separate steak strips and pat dry. Follow same instructions as pulled pork in Step 2, omitting the ¼ cup water and cooking over medium-high heat until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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, mixing 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 **spice rub** to hot pan.
- Stir occasionally until green onions are tender and pulled 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.
- *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 **pulled pork**, **slaw**, **dressing** (to taste), remaining **green portions of green onions**, and **cheese** on **flatbreads**. Bon appétit!