



In your box

- 3 oz. BBQ Sauce
- 6 Small Flour Tortillas
- 4 oz. Slaw Mix
- 1 oz. Crispy Red Peppers
- 1 ½ fl. oz. Buttermilk Ranch Dressing
- 8 oz. Fully Cooked Pulled Pork
- 1 oz. Shredded Cheddar-Jack Cheese

*Contains: milk, eggs, wheat

You will need

Mixing Bowl

Minimum Internal Protein Temperature

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

Fast & Fresh



BBQ Pulled Pork Tacos

with buttermilk ranch slaw and cheddar-jack cheese

NUTRITION per serving—Calories: 883, Carbohydrates: 76g, Sugar: 24g, Fiber: 4g, Protein: 36g, Sodium: 1645mg, Fat: 49g, 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

10-15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Make the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Shred or tear **pulled pork** into smaller pieces. Combine pulled pork, **BBQ sauce**, and 1 Tbsp. **water** in provided tray. Cover tray with a damp paper towel. Microwave until warmed through, 2-3 minutes. While pork microwaves, combine **slaw** and **dressing** in a mixing bowl. Carefully remove tray from microwave. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. Fill tortillas with pulled pork and top with slaw, **cheese**, and **crispy red peppers**. Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Shred or tear **pulled pork** into smaller pieces. Combine pulled pork, **BBQ sauce**, and 1 Tbsp. **water** in provided tray. Cover tray with foil. Place tray on a baking sheet and bake in hot oven until warmed through, 12-15 minutes. While pork bakes, combine **slaw** and **dressing** in a mixing bowl. Carefully remove tray from oven. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. Fill tortillas with pulled pork and top with slaw, **cheese**, and **crispy red peppers**. Bon appétit!