



In your box

- 1 ½ oz. Chipotle Ranch Dressing
- 1 oz. Shredded Cheddar-Jack Cheese
- 4 oz. Mixed Diced Peppers
- 6 Small Flour Tortillas
- ½ oz. Crispy Fried Onions
- 3 oz. Smoky BBQ Sauce
- 1 Tbsp. Chipotle Pesto

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

- Salt
- Mixing Bowl



Oven-Ready

BBQ Pulled Pork Enchiladas

with chipotle ranch and crispy onions

NUTRITION per serving—Calories: 862, Carbohydrates: 68g, Fat: 51g, Protein: 35g, Sodium: 1836mg.
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

Spicy



1

Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **pulled pork**, $\frac{1}{3}$ the **BBQ sauce** (reserve remaining for topping), **chipotle pesto**, **diced peppers**, and a pinch of **salt** in a mixing bowl.
- Place **tortillas** on a clean work surface. Top evenly with pork mixture in center of tortillas. Roll tortillas tightly and place in provided tray, seam side down. *Enchiladas will fit tightly.*
- *If using 16 oz. pulled pork, follow same instructions. Do not overfill tortillas; you will have filling leftover.*



2

Bake the Enchiladas

- Cover tray with foil. Bake covered in hot oven until pulled pork is heated through, 10-12 minutes.
- Carefully remove from oven and remove foil. Top **enchiladas** with remaining **BBQ sauce** and **cheese**.
- Bake again until cheese is melted, 3-5 minutes.



3

Finish the Dish

- Carefully remove from oven. Top **enchiladas** with **chipotle ranch dressing** (to taste) and **crispy onions**. Bon appétit!