



In your box

- 1 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Light Cream Cheese
- 1 oz. Sour Cream
- 8 oz. Fully Cooked Pulled Pork
- 5 oz. Corn Kernels
- ¼ oz. Cilantro
- 6 Small Flour Tortillas
- 7 fl. oz. Red Enchilada Sauce

*Contains: milk, wheat

You will need

Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



Pulled Pork Enchiladas

with cheddar-jack and cilantro

NUTRITION per serving—Calories: 764, Carbohydrates: 65g, Sugar: 5g, Fiber: 3g, Protein: 37g, Sodium: 1877mg, Fat: 40g, Saturated Fat: 17g
 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

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Prepare the Enchiladas

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **pulled pork**, **cream cheese**, and **corn** in a mixing bowl.
- 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.*



2. 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.
- Cover with foil and bake in hot oven until enchiladas are warmed through, 20-22 minutes.
- Carefully remove tray from oven and remove foil. Top with **cheddar-jack cheese** and bake uncovered until melted, 4-6 minutes.



3. Finish the Dish

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