



### In your box

- 1 oz. Shredded Cheddar Cheese
- 8 oz. Cooked Cavatappi Pasta
- 5 oz. Corn Kernels
- 🔪 1 tsp. Taco Seasoning
- 4 fl. oz. Cream Sauce Base
- 🔪 .7 oz. Diced Jalapeño Pepper
- 8 oz. Fully Cooked Pulled Pork
- ½ oz. Crispy Red Peppers
- 1 oz. Queso Fresco

\*Contains: milk, wheat

### You will need

Baking Sheet

### Minimum Internal Protein Temperature

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

Fast & Fresh



# Jalapeño Popper Pulled Pork Cavatappi

with corn and queso fresco

NUTRITION per serving—Calories: 834, Carbohydrates: 58g, Sugar: 6g, Fiber: 5g, Protein: 40g, Sodium: 1179mg, Fat: 53g, Saturated Fat: 22g  
 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

**5-10 min.**

Cook Within

**5 days**

Difficulty Level

**Easy**

Spice Level

**Medium**

## Before you cook

All cook times are approximate based on testing.



### 1. Cook the Meal

- If using oven, preheat to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **pasta, pulled pork, diced jalapeños** (to taste), **cream base, corn, cheddar cheese**, 3 Tbsp. **water**, and **seasoning blend** in provided tray. Place tray on baking sheet and bake uncovered in hot oven until pork is heated through, 8-10 minutes. Carefully remove tray from microwave. Garnish with **queso fresco** and **crispy peppers**. Bon appétit!
- If using microwave, thoroughly rinse any fresh produce and pat dry. Combine **pasta, pulled pork, diced jalapeños** (to taste), **cream base, corn, cheddar cheese**, 3 Tbsp. **water**, and **seasoning blend** in provided tray. Cover tray with a damp paper towel. Microwave until pork is heated through, 5-8 minutes. Carefully remove tray from microwave. Garnish with **queso fresco** and **crispy peppers**. Bon appétit!