



In your box

- 5 oz. Corn Kernels
- 6 Small Flour Tortillas
- 1 oz. Crispy Jalapeños
- 2 oz. Shredded Cheddar-Jack Cheese
- 3 fl. oz. Carolina BBQ Sauce
- 4 oz. Pepper and Onion Mix

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 12 oz. Ground Turkey
- 16 oz. Fully Cooked Pulled Pork-Double Portion
- 10 oz. Antibiotic-Free Ground Beef

*Contains: milk, wheat

Minimum Internal Protein Temperature

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

Oven-Ready



BBQ Pulled Pork Tacos

with cheddar-jack cheese and crispy jalapeños

NUTRITION per serving—Calories: 887, Carbohydrates: 82g, Sugar: 17g, Fiber: 4g, Protein: 40g, Sodium: 1699mg, Fat: 46g, 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

20-30 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

- If using **16 oz. pulled pork**, follow same instructions as 8 oz. pulled pork.
- If using **ground beef**, follow same instructions as pulled pork in Steps 1 and 2, breaking up beef into small pieces and baking covered in hot oven until beef reaches minimum internal temperature, 17-20 minutes.
- If using **ground turkey**, follow same instructions as pulled pork in Steps 1 and 2, breaking up turkey into small pieces and baking covered in hot oven until turkey reaches minimum internal temperature, 17-20 minutes.

1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **pepper and onion mix**, **corn**, and **pulled pork** in provided tray. Top with **BBQ sauce**.

2. Bake the Meal

- Cover tray with foil. Bake covered in hot oven until **pork** is warmed through, 17-20 minutes.
- Carefully remove from oven and remove foil. Stir to combine.



3. Finish the Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Fill tortillas with **pork mixture**, **cheese**, and **crispy jalapeños** (to taste). Bon appétit!