



Fast & Fresh

Spicy Korean-Style BBQ Pork Tacos

with garlic aioli



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.

In your box

- 1 Lime
- 6 Small Flour Tortillas
- 3 oz. Matchstick Carrots
- ¼ oz. Cilantro
- 5 oz. Sliced Bok Choy
- 8 oz. Fully Cooked Pulled Pork
- 1 fl. oz. Garlic Aioli
- 2 fl. oz. Korean BBQ Sauce

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Mixing Bowl

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

NUTRITION per serving—Calories: 720, Carbohydrates: 76g, Sugar: 20g, Fiber: 4g, Protein: 31g, Sodium: 1520mg, Fat: 39g, Saturated Fat: 12g

Prep & Cook Time
20-30 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Medium

Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **pulled pork** and separate pieces.
- Place pulled pork, **bok choy**, and half the **BBQ sauce** (taste first; it's spicy; reserve remaining for after cooking) in provided tray.
- Cover tray with a damp paper towel. Microwave until warmed through and bok choy is wilted, 5-10 minutes.
- While meal heats, halve **lime**. Stem **cilantro**, reserving leaves whole. Combine **carrots**, **aioli**, and juice of half lime (reserve remaining for garnish) in a mixing bowl.
- Carefully remove tray from microwave and stir in remaining BBQ sauce (to taste). Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, place pork and bok choy mixture in tortillas and top with carrots and cilantro leaves. Squeeze remaining lime half over to taste. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **pulled pork** and separate pieces.
- Place pulled pork, **bok choy**, and half the **BBQ sauce** (taste first; it's spicy; reserve remaining for after cooking) in provided tray.
- Cover with foil and place tray on a baking sheet. Bake covered in hot oven until warmed through, 18-20 minutes.
- While meal bakes, wrap **tortillas** in foil and bake in hot oven until warmed through, 5-6 minutes.
- Halve **lime**. Stem **cilantro**, reserving leaves whole. Combine **carrots**, **aioli**, and juice of half lime (reserve remaining for garnish) in a mixing bowl.
- Carefully remove tray and tortillas from oven and stir remaining BBQ sauce (to taste) into tray.
- To serve, place pork and bok choy mixture in tortillas and top with carrots and cilantro leaves. Squeeze remaining lime half over to taste. Bon appétit!