



Fast & Fresh FAMILY

## Pulled Pork and Pepper Tacos

with mozzarella



HOME CHEF

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

- 2 oz. Shredded Mozzarella
  - 2 fl. oz. Creamy Italian Dressing
  - 🔥 ¼ tsp. Red Pepper Flakes
  - 16 oz. Fully Cooked Pulled Pork
  - 8 oz. Slaw Mix
  - 10 oz. Pepper and Onion Mix
  - 2 tsp. Chicken Broth Concentrate
  - 12 Small Flour Tortillas
  - 🔥 2 oz. Sliced Banana Peppers
  - 2 tsp. Italian Seasoning Blend
- 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: 51g, Sugar: 8g, Fiber: 3g, Protein: 34g, Sodium: 1790mg, Fat: 42g, Saturated Fat: 15g

Prep & Cook Time  
30-40 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.
- Add **pepper and onion mix** to provided tray.
- Cover tray with a damp paper towel. Microwave until softened, 3-4 minutes.
- Carefully remove tray from microwave. Stir in pork, **chicken base, seasoning blend, red pepper flakes** (to taste), and ¼ cup **water**.
- Cover tray with a damp paper towel. Microwave until heated through, 3-4 minutes.
- Carefully remove tray from microwave. In a mixing bowl, combine **slaw mix, dressing, and banana peppers** (to taste). Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with pork mixture and top with **cheese** and slaw. 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.
- Add **pepper and onion mix** to provided tray.
- Cover tray with foil. Place on a baking sheet. Bake covered in hot oven until softened, 15-20 minutes.
- Carefully remove tray from oven. Stir in pork, **chicken base, seasoning blend, red pepper flakes** (to taste), and ¼ cup **water**.
- Cover tray with foil. Place tray on a baking sheet. Bake again covered in hot oven until heated through, 10-12 minutes.
- Carefully remove tray from oven. In a mixing bowl, combine **slaw mix, dressing, and banana peppers** (to taste). Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with pork mixture and top with **cheese** and slaw. Bon appétit!