



### Prep & Cook Time

20-30 MIN

### Cook Within

7 DAYS

### Difficulty Level

EASY

### Spice Level

MEDIUM

### You Will Need

Salt  
Mixing Bowl

### Ingredients

1 tsp. Sugar  
8 oz. Fully Cooked Pulled Pork  
1 tsp. Jamaican Jerk Seasoning  
6 Small Flour Tortillas  
½ fl. oz. Red Wine Vinegar  
¼ oz. Cilantro  
4 oz. Slaw Mix  
2 fl. oz. Jerk Sauce  
3 oz. Sliced Plantains  
2 Tbsp. Mango Chutney

View nutritional information at [www.homechef.com/20289](http://www.homechef.com/20289)

*\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

*Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.*

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

*For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.*

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **pulled pork** and separate pieces.
- In a mixing bowl, combine **slaw mix, vinegar, sugar, mango chutney**, and a pinch of **salt**. Set aside.
- Combine pork, **seasoning blend** (to taste), and 1 Tbsp. **water** in one section of provided tray. Place **plantains** in empty section.
- Cover tray with a damp paper towel. Microwave until pork is heated through, 3-4 minutes.
- Carefully remove tray from microwave. Add **jerk sauce** to pork and stir to combine. Break up warmed plantains into ½” pieces. *Plantains will be hot! Use a utensil.* Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- While tortillas heat, stem **cilantro**, reserving leaves whole.
- To serve, fill tortillas with pork, and garnish with plantains, slaw, and cilantro leaves. 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.
- In a mixing bowl, combine **slaw mix, vinegar, sugar, mango chutney**, and a pinch of **salt**.
- Combine pork, **seasoning blend** (to taste), and 1 Tbsp. **water** in one section of provided tray. Place **plantains** in empty section.
- Cover tray with foil. Place tray on a baking sheet. Bake covered in hot oven until pork is heated through, 15-17 minutes.
- Carefully remove tray from oven. Add **jerk sauce** to pork and stir to combine. Break up warmed plantains into ½” pieces. *Plantains will be hot! Use a utensil.* Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- While tortillas heat, stem **cilantro**, reserving leaves whole.
- To serve, fill tortillas with pork and garnish with plantains, slaw, and cilantro. Bon appétit!