



# BBQ Pulled Pork Enchiladas

WITH CHIPOTLE RANCH AND CRISPY ONIONS

Oven-Ready



### Prep & Cook Time

25-35 MIN

### Cook Within

5 DAYS

### You Will Need

Salt  
Mixing Bowl

### Difficulty Level

EASY

### Spice Level

SPICY

### Ingredients

- 1 oz. Shredded Cheddar-Jack Cheese
- 1 1/2 fl. oz. Chipotle Ranch Dressing
- 6 Small Flour Tortillas
- 4 oz. Mixed Diced Peppers
- 1/2 oz. Crispy Fried Onions
- 3 oz. Smoky BBQ Sauce
- 8 oz. Fully Cooked Pulled Pork
- 1 Tbsp. Chipotle Pesto

### 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.

View nutritional information at [www.homechef.com/20719](http://www.homechef.com/20719)

\*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.

## Before You Cook

All cook times are approximate based on testing.



### 1. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **pulled pork**, 1/3 the **BBQ sauce** (reserve remaining for topping), **chipotle pesto** (to taste), **diced peppers**, and a pinch of **salt** in a mixing bowl.
- Place **tortillas** on a clean work surface. Divide pulled pork mixture evenly on tortillas, placing on center. Roll tortillas tightly and place in provided tray, seam side down. *Enchiladas will fit tightly.*



### 2. Bake the Enchiladas

- Cover tray with foil. Bake covered in hot oven until heated through, 10-12 minutes.
- Carefully remove from oven. Top **enchiladas** evenly with remaining **BBQ sauce** and **cheese**.
- Bake again until cheese is melted, 3-5 minutes.



### 3. Finish the Dish

- Carefully remove tray from oven. To serve, top **enchiladas** with **dressing** (to taste) and **crispy onions**. Bon appétit!