

# BBQ Pulled Pork and Pineapple Burrito

WITH CHIPOTLE RANCH SLAW

Fast & Fresh



## Prep & Cook Time

20-30 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

MEDIUM

## You Will Need

Olive Oil, Salt, Pepper  
Mixing Bowl

## Ingredients

- 1 Tbsp. Chipotle Pesto
- 8 oz. Fully Cooked Pulled Pork
- 2 Pineapple Slices
- 2 Large Flour Tortillas
- 1 tsp. Light Chili Powder
- 1½ fl. oz. Chipotle Ranch Dressing
- 2 oz. Smoky BBQ Sauce
- 4 oz. Pepper and Onion Mix
- 4 oz. Slaw Mix

View nutritional information at  
[www.homechef.com/21767](http://www.homechef.com/21767)

*\*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.*

Share your meal with @realhomechef



## Microwave

- Thoroughly rinse any fresh produce and pat dry. Tear **pineapple** into pieces. Drain **pulled pork** and separate pieces.
- Combine **pepper and onion mix**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray.
- Cover tray with a damp paper towel. Microwave until tender, 1-3 minutes.
- Carefully remove tray from microwave. Stir pork, pineapple, **pesto** (to taste), **chili powder**, and **BBQ sauce** into tray until combined.
- Cover tray again with a damp paper towel. Microwave, 1 minute.
- Combine **slaw** and **dressing** (to taste) in a mixing bowl.
- Carefully remove tray from microwave.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Place tortillas on a clean work surface. Divide pork mixture evenly between tortillas, placing in the center, and top evenly with slaw. Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly.
- To serve, halve, if desired. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Tear **pineapple** into pieces. Drain **pulled pork** and separate pieces.
- Combine **pepper and onion mix**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray.
- Place tray on a baking sheet. Bake uncovered in hot oven until tender, 12-15 minutes.
- Carefully remove tray from oven. Stir pork, pineapple, **pesto** (to taste), **chili powder**, and **BBQ sauce** into tray until combined.
- Place tray on a baking sheet. Bake again uncovered in hot oven until pork is heated through, 10-12 minutes.
- While pork heats, wrap **tortillas** in foil and warm in hot oven, 5 minutes.
- Combine **slaw** and **dressing** (to taste) in a mixing bowl.
- Carefully remove tray and tortillas from oven.
- Place tortillas on a clean work surface. Divide pork mixture evenly between tortillas, placing in the center, and top evenly with slaw. Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly.
- To serve, halve, if desired. Bon appétit!