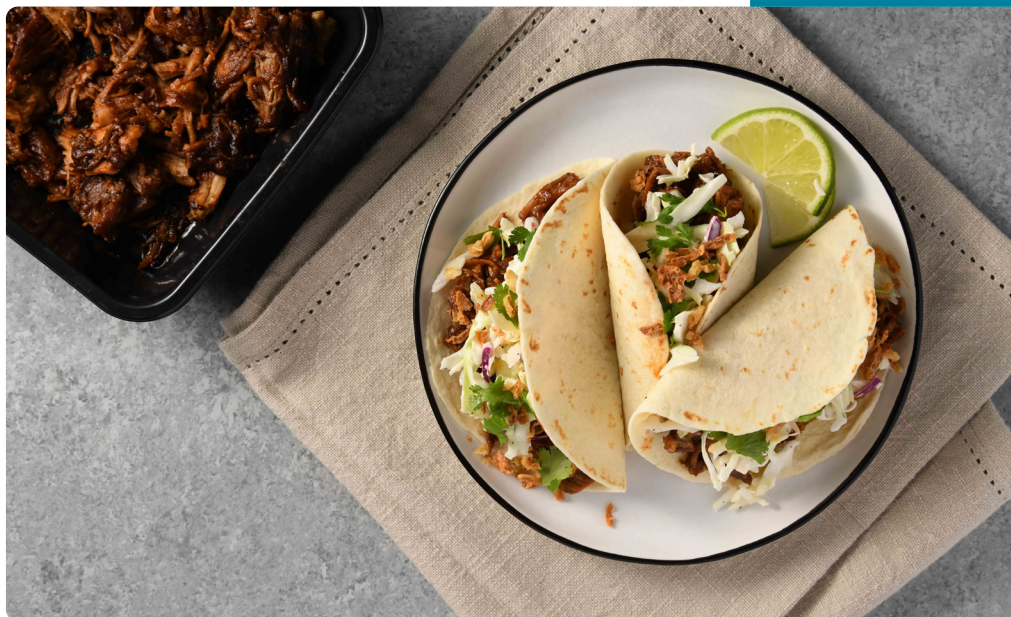




# Peach BBQ Pulled Pork Tacos

WITH SLAW

Fast & Fresh



## Prep & Cook Time

25-35 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## You Will Need

Salt, Pepper  
Baking Sheet, Mixing Bowl

## Ingredients

1 oz. Apple Cider Vinegar  
½ oz. Crispy Fried Onions  
1 Lime  
.84 oz. Mayonnaise  
4 oz. Slaw Mix  
2 oz. Peach Preserves  
6 Small Flour Tortillas  
¼ oz. Cilantro  
1½ oz. BBQ Sauce  
8 oz. Fully Cooked Pulled Pork

View nutritional information at  
[www.homechef.com/22198](http://www.homechef.com/22198)

*\*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, sesame, 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°F** as measured by a thermometer. Heating times may vary.

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Stem and tear **cilantro** leaves. Halve **lime**. Cut one half into wedges and juice the other half. Drain **pulled pork** and separate pieces.
- In provided tray, combine pork, **peach preserves**, **BBQ sauce**, 1 Tbsp. **water**, and a pinch of **salt**. Cover tray with a damp paper towel. Microwave covered until pork is heated through, 3-4 minutes.
- Carefully remove tray from microwave and stir until combined.
- In a mixing bowl, combine **vinegar**, **mayonnaise**, 1 tsp. **lime juice**, and a pinch of salt and **pepper**. Add **slaw mix** and toss to coat.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. *If tortillas come folded, keep folded.*
- To serve, fill tortillas with pork, slaw, cilantro, and **crispy onions**. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Stem and tear **cilantro** leaves. Halve **lime**. Cut one half into wedges and juice the other half. Drain **pulled pork** and separate pieces.
- In provided tray, combine pork, **peach preserves**, **BBQ sauce**, 1 Tbsp. **water**, and a pinch of **salt**. Cover with foil. **Place tray on a baking sheet**. Bake covered in hot oven until pork is heated through, 15-20 minutes.
- Carefully remove from oven and stir until combined.
- In a mixing bowl, combine **vinegar**, **mayonnaise**, 1 tsp. **lime juice**, and a pinch of salt and **pepper**. Add **slaw mix** and toss to coat.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. *If tortillas come folded, keep folded.*
- To serve, fill tortillas with pork, slaw, cilantro, and **crispy onions**. Bon appétit!