



BBQ Pulled Pork Tacos

WITH BUTTERMILK RANCH SLAW

Fast & Fresh



Prep & Cook Time

15-20 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

Mixing Bowl, Baking Sheet

Ingredients

- 8 oz. Fully Cooked Pulled Pork
- 1 Lime
- 6 Small Flour Tortillas
- 1 oz. Shredded Cheddar-Jack Cheese
-  1 oz. Crispy Jalapeños
- 1½ fl. oz. Buttermilk Ranch Dressing
- 4 oz. Slaw Mix
- 3 oz. BBQ Sauce

View nutritional information at www.homechef.com/23321

**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 degrees as measured by a thermometer.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Halve **lime**. Drain **pulled pork** and separate pieces.
- Combine pulled pork, **BBQ sauce**, and 1 Tbsp. **water** in provided tray.
- Cover tray with a damp paper towel. Microwave until warmed through, 2-3 minutes.
- While pork heats, combine **slaw**, juice from one lime half, and **dressing** in a mixing bowl.
- Carefully remove tray from microwave. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with pulled pork and top with slaw, **cheese**, and **crispy jalapeños** (to taste). Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Halve **lime**. Drain **pulled pork** and separate pieces.
- Combine pulled pork, **BBQ sauce**, and 1 Tbsp. **water** in provided tray.
- Cover tray with foil. Place tray on a baking sheet. Bake covered in hot oven until warmed through, 12-15 minutes.
- While pork heats, combine **slaw**, juice from one lime half, and **dressing** in a mixing bowl.
- Carefully remove tray from oven. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with pulled pork and top with slaw, **cheese**, and **crispy jalapeños** (to taste). Bon appétit!