

# Pulled Pork Carnitas

WITH MEXICAN-STYLE STREET CORN RISOTTO

Fast & Fresh



## Prep & Cook Time

15-20 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

MILD

## You Will Need

Salt  
Baking Sheet

## Ingredients

- 1 tsp. Garlic Pepper
- 2 tsp. Chicken Broth Concentrate
-  ½ oz. Crispy Jalapeños
- 3 oz. Fire Roasted Corn Kernels
- 2 oz. Light Cream Cheese
- 1 Lime
- 8 oz. Cooked Arborio Rice
- 8 oz. Fully Cooked Pulled Pork
- 1 tsp. Taco Seasoning

View nutritional information at [www.homechef.com/23326](http://www.homechef.com/23326)

*\*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. Drain **pulled pork** and separate pieces.
- Add **corn, rice, cream cheese**, half the **taco seasoning** (reserve remaining for pork), **garlic pepper**, a pinch of **salt**, and ½ cup **water** to one section of provided tray. Stir to combine. *Cream cheese will melt as meal heats.* Add pork, **chicken base**, remaining taco seasoning, and 2 Tbsp. water to empty section of tray.
- Cover tray with a damp paper towel. Microwave until heated through, 4-5 minutes.
- Carefully remove from microwave and stir each section. Halve **lime**.
- To serve, top risotto with pork mixture and squeeze lime over to taste. Garnish with **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. Drain **pulled pork** and separate pieces.
- Add **corn, rice, cream cheese**, half the **taco seasoning** (reserve remaining for pork), **garlic pepper**, a pinch of **salt**, and ½ cup **water** to one section of provided tray. Stir to combine. *Cream cheese will melt as meal heats.* Add pork, **chicken base**, remaining taco seasoning, and 2 Tbsp. water to empty section of tray.
- Place tray on a baking sheet. Bake uncovered in hot oven until heated through, 15-18 minutes.
- Carefully remove from oven and stir each section. Halve **lime**.
- To serve, top risotto with pork mixture and squeeze lime over to taste. Garnish with **crispy jalapeños** (to taste). Bon appétit!