



Spicy Korean-Style BBQ Pork Tacos

WITH GARLIC AIOLI

Fast & Fresh



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 2 fl. oz. Korean BBQ Sauce
- 1 fl. oz. Garlic Aioli
- 8 oz. Fully Cooked Pulled Pork
- 5 oz. Sliced Bok Choy
- ¼ oz. Cilantro
- 3 oz. Matchstick Carrots
- 6 Small Flour Tortillas
- 1 Lime

You Will Need

Mixing Bowl

View nutritional information at www.homechef.com/23822

**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.
- Place pulled pork, **bok choy**, and half the **BBQ sauce** (to taste; reserve remaining for later step) in provided tray.
- Cover tray with a damp paper towel. Microwave until warmed through and bok choy is wilted, 5-10 minutes.
- While meal heats, halve **lime**. Stem **cilantro**, reserving leaves whole. Combine **carrots**, **aioli**, and juice of one lime half (reserve other half for garnish) in a mixing bowl.
- Carefully remove tray from microwave and stir in remaining BBQ sauce (to taste). Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with pork and bok choy mixture and top with carrots and cilantro leaves. Squeeze remaining lime half over 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.
- Place pulled pork, **bok choy**, and half the **BBQ sauce** (to taste; reserve remaining for later step) in provided tray.
- Cover with foil and place tray on a baking sheet. Bake covered in hot oven until warmed through, 18-20 minutes.
- While meal bakes, wrap **tortillas** in foil and bake in hot oven until warmed through, 5-6 minutes.
- Halve **lime**. Stem **cilantro**, reserving leaves whole. Combine **carrots**, **aioli**, and juice of one lime half (reserve other half for garnish) in a mixing bowl.
- Carefully remove tray and tortillas from oven and stir in remaining BBQ sauce (to taste) into tray.
- To serve, fill tortillas with pork and bok choy mixture and top with carrots and cilantro leaves. Squeeze remaining lime half over to taste. Bon appétit!