

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

Ingredients

- 4 oz. Slaw Mix
- 1 ½ fl. oz. Buttermilk Ranch Dressing
- 8 oz. Fully Cooked Pulled Pork
- 3 oz. BBQ Sauce
- 1 oz. Shredded Cheddar-Jack Cheese
- 1 Lime
- 1 oz. Crispy Jalapenos
- 6 Small Flour Tortillas

You Will Need

Baking Sheet, Mixing Bowl

View nutritional information at www.homechef.com/39133

**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.

Share your meal with @realhomechef



Before You Cook

All cook times are approximate based on testing.

- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry

Microwave

- Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse 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 covered 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

- Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry. Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* 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!