



#### In your box

- 1 Roma Tomato
- 8 Dill Pickle Slices
- 1 oz. Sour Cream
- ½ oz. Dijon Mustard
- 2 oz. Shredded Swiss Cheese
- 8 oz. Pulled Pork
- 4 Mini Naan Flatbreads

#### You will need

- Olive Oil, Cooking Spray
- Mixing Bowl, Baking Sheet, Medium Non-Stick Pan



## Cubano Pulled Pork Mini Flatbreads

with tomatoes and pickles

NUTRITION per serving—Calories: 788, Carbohydrates: 53g, Fat: 43g, Protein: 41g, Sodium: 1794mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time  
**10-15 min.**

Cook Within  
**4 days**

Difficulty Level  
**Easy**

Spice Level  
**Not Spicy**

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Prepare a baking sheet with foil and cooking spray



1

### Prepare the Ingredients

- In a mixing bowl, combine **sour cream** and **Dijon**. Set aside.
- Coarsely chop **pickles**.
- Core **tomato** and cut into ¼" dice.



2

### Par-Bake the Flatbreads

- Place **flatbreads** on prepared baking sheet, flat-side up.
- Place under broiler until golden brown and starting to crisp, 1-2 minutes.



3

### Cook the Pork

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **pulled pork** to hot pan. *Excess fat will render while cooking and add flavor.* Stir occasionally, breaking up with a spoon, until starting to brown and warmed through, 3-5 minutes.
- Remove from burner.



4

### Assemble Flatbreads and Finish Dish

- Add **pulled pork** to bowl with **sour cream-Dijon mixture** and stir to combine.
- Carefully flip **flatbreads** and spread evenly with sour cream-Dijon-pork mixture. Top with **cheese**. Place under broiler until cheese is melted, 1-2 minutes.
- Plate dish as pictured on front of card, garnishing with **tomatoes** and **pickles**. Bon appétit!