



In your box

- 8 oz. Pulled Pork
- 6 Small Flour Tortillas
- 3 oz. BBQ Sauce
- 4 oz. Slaw Mix
- 1 Red Onion
- 2 oz. Shredded White Cheddar Cheese
- ½ fl. oz. Green Chili Aioli



BBQ Pulled Pork Tacos

with green chili slaw

NUTRITION per serving—Calories: 912, Carbohydrates: 82g, Fat: 48g, Protein: 39g, Sodium: 1875mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level 
Easy

Spice Level 
Spicy

📌 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Large Non-Stick Pan

👩🍳 Before you cook

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

- ☐ Thoroughly rinse produce and pat dry



Make Slaw and Prepare Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- In a mixing bowl, combine **slaw mix** and **green chili aioli** (to taste). Set aside.



Make the Pulled Pork Mixture

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **onion** to hot pan and stir occasionally until soft, 5-7 minutes.
- Add **pulled pork**, **BBQ sauce**, and a pinch of **salt** and **pepper**. Stir occasionally until warmed through, 1-2 minutes.



Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave, 30 seconds.



Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **pulled pork mixture** and **slaw** and garnishing with **cheese**. Bon appétit!