



In your box

2 oz. Light Cream Cheese
2 oz. Shredded White Cheddar Cheese
8 oz. Cooked Penne Pasta
3 oz. BBQ Sauce
2 Green Onions
½ oz. Crispy Jalapeños

Customize It Options

8 oz. Fully Cooked Pulled Pork
12 oz. Ground Pork

*Contains: milk, wheat

You will need

Olive Oil
Microwave-Safe Bowl, Medium Non-Stick Pan



BBQ Pulled Pork Mac and Cheese

with green onions

NUTRITION per serving—Calories: 826, Carbohydrates: 64g, Fat: 46g, Protein: 39g, Sodium: 1237mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

👑 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
- Ingredient(s) used more than once: **green onions, cheese**

Customize It Instructions

- If using **ground pork**, follow same instructions as pulled pork in Step 2, adding ¼ tsp. **salt** and a pinch of **pepper** and stirring often, breaking up with a spoon, 3-4 minutes. Add **white portions of green onions** and stir often until no pink remains, 2-3 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



2

Cook the Pork Mixture

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **pork** and **white portions of green onions** to hot pan. Stir occasionally, breaking up pork into small pieces, until warmed through, 3-5 minutes.
- Excess fat will render while cooking and add flavor.*
- Remove from burner and stir in **BBQ sauce**.



3

Make the Mac and Cheese

- Combine ⅔ the **cheese** (reserve remaining for garnish), **cream cheese**, and 2 Tbsp. **water** in a large microwave-safe mixing bowl. Microwave, 30 seconds.
- Stir, then microwave again until smooth, 30 seconds.
- Stir in **pasta** until warmed through.



4

Finish the Dish

- Plate dish as pictured on front of card, placing **pork mixture** on **pasta**, and garnishing with remaining **cheese**, **green portions of green onions**, and **crispy jalapeños** (to taste). Bon appétit!