



In your box

- 6 oz. Black Beans
- 3 fl. oz. Red Enchilada Sauce
- 1 oz. Tortilla Strips
- 2 Green Onions
- 1 Lime
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 Roma Tomato
- 2 oz. Sour Cream
- 5 oz. Corn Kernels
- 8 oz. Pulled Pork

You will need

- Olive Oil, Salt
- Large Oven-Safe Non-Stick Pan, Mixing Bowl



Pulled Pork Enchilada Skillet

with lime crema

NUTRITION per serving—Calories: 757, Carbohydrates: 45g, Fat: 46g, Protein: 39g, Sodium: 1606mg.
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

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
- Ingredient(s) used more than once: green onions



1 Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Core **tomato** and cut into ¼" dice.
- Drain **black beans**.
- Coarsely chop **pulled pork**.



2 Start the Skillet

- Place a large oven-safe non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **white portions of green onions** and **corn** to hot pan and stir occasionally until softened, 2-3 minutes.
- Add **black beans**, **pork**, and ¼ tsp. **salt**. Excess **pork fat** will render while cooking and add flavor. Stir occasionally until heated through, 3-4 minutes.
- Stir in **enchilada sauce** and **tomato**. Remove from burner.



3 Finish the Skillet

- Top skillet evenly with **cheese**. Place under hot broiler and cook until cheese is melted and starting to brown, 2-3 minutes.
- Keep an eye on oven as cheese may burn easily under broiler.
- Carefully remove from oven (handle will be hot!).



4 Make Lime Crema and Finish Dish

- In a mixing bowl, combine **sour cream**, 1 tsp. **lime juice**, **green portions of green onions**, and a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, garnishing **skillet** with **lime crema** and **tortilla strips**. Squeeze **lime wedges** over dish (to taste). Bon appétit!