



In your box

- 5 oz. Corn Kernels
- 6 Small Flour Tortillas
- 1 oz. Crispy Jalapeños
- 3 fl. oz. Golden BBQ Sauce
- 4 oz. Pepper and Onion Mix
- 2 oz. Shredded Cheddar-Jack Cheese

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 10 oz. Antibiotic-Free Ground Beef
- 16 oz. Fully Cooked Pulled Pork—Double Portion
- 12 oz. Ground Turkey

*Contains: milk, wheat, soy



Oven-Ready

Golden BBQ Pulled Pork Tacos

with cheddar-jack cheese and crispy jalapeños

NUTRITION per serving—Calories: 909, Carbohydrates: 87g, Fat: 46g, Protein: 40g, Sodium: 1699mg.

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

20-30 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **pepper and onion mix**, **corn**, and **pulled pork** in provided tray. Top with **BBQ sauce**.
- If using **16 oz. pulled pork**, follow same instructions. If using **ground beef** or **ground turkey**, break up meat into small clumps and follow same instructions.



Bake the Meal

- Cover tray with foil. Bake in hot oven until **pork** is warmed through, 17-20 minutes.
- If using **16 oz. pulled pork**, follow same instructions. If using **ground beef**, bake covered in hot oven until beef reaches a minimum internal temperature of 160 degrees, 17-20 minutes. If using **ground turkey**, bake covered in hot oven until turkey reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- Carefully remove from oven and remove foil. Stir to combine.



Finish the Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Fill tortillas with **pork mixture**, **cheese**, and **crispy jalapeños** (to taste). Bon appétit!