



#### In your box

- 6 Small Flour Tortillas
- 3 fl. oz. Golden BBQ Sauce
- 1 Lime
- 1 ½ oz. Buttermilk Ranch Dressing
- 4 oz. Slaw Mix
- 2 oz. Sour Cream
- ½ oz. Crispy Jalapeños
- 1 Shallot
- 3 oz. Corn Kernels

#### Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 16 oz. Fully Cooked Pulled Pork—Double Portion
- 10 oz. Steak Strips
- 12 oz. Ground Turkey

\*Contains: milk, eggs, wheat, soy

#### You will need

- Olive Oil
- Mixing Bowl, Microwave-Safe Bowl, Large Non-Stick Pan

HOME CHEF  
**Fresh**  
AND EASY

Ready in 15

## Golden BBQ Pulled Pork Tacos

with ranch slaw

NUTRITION per serving—Calories: 960, Carbohydrates: 88g, Fat: 54g, Protein: 34g, Sodium: 1691mg.

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

### Customize It Instructions

- If using 16 oz. **pulled pork**, follow same instructions, working in batches if necessary.
- If using **ground turkey**, season with a pinch of **salt** and **pepper** and follow same instructions as pulled pork in Step 3, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **steak strips**, separate into a single layer and pat dry, and season with a pinch of **salt** and **pepper**. Follow same instructions as pulled pork in Step 3, stirring occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.

#### Minimum Internal Temperature

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



1

### Prepare Ingredients and Pickle Shallot

- Peel and slice **shallot** into very thin rounds.
- Halve **lime**. Cut one half into wedges and juice the other half.
- In a microwave-safe bowl, combine **shallot**, **lime juice**, and 1 Tbsp. **water**. Microwave, 30 seconds.
- Set aside, at least 5 minutes.



2

### Make the Slaw

- In a mixing bowl, combine **slaw mix** and **ranch dressing**. Set aside.



3

### Cook Pork and Heat Tortillas

- Coarsely chop **pulled pork**. *Excess pork fat will render while cooking and add flavor.*
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add pulled pork and **corn** to hot pan and stir occasionally, breaking up pork into small pieces, until starting to crisp, 3-5 minutes.
- Add **BBQ sauce** and ¼ cup **water** and bring to a simmer. Once simmering, remove from burner.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



4

### Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **pork mixture** and **slaw** and topping with **pickled shallot**, **crispy jalapeños** (to taste), and **sour cream**. Squeeze **lime wedges** over tacos (to taste). Bon appétit!