



#### In your box

2 Green Onions  
2 fl. oz. Jalapeño Ranch Dressing  
2 tsp. Sugar  
½ fl. oz. Red Wine Vinegar  
4 oz. Slaw Mix  
2 Naan Flatbread  
1 oz. Shredded Cheddar-Jack Cheese  
2 tsp. BBQ Spice Rub

#### Customize It Options

8 oz. Fully Cooked Pulled Pork  
16 oz. Fully Cooked Pulled Pork-  
Double Portion  
10 oz. USDA Choice Sliced Flank  
Steak

\*Contains: milk, eggs, wheat

#### You will need

Olive Oil  
Medium Non-Stick Pan, Baking  
Sheet, Mixing Bowl



Ready in 15

## BBQ-Spiced Pulled Pork Flatbread

with jalapeño-ranch slaw

NUTRITION per serving—Calories: 975, Carbohydrates: 74g, Fat: 59g, Protein: 41g, Sodium: 1963mg.

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

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
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **16 oz. pulled pork**, follow same instructions as 8 oz. pulled pork.
- If using **flank steak**, separate flank steak strips and pat dry. Follow same instructions as pulled pork in Step 2, omitting the ¼ cup water and stirring occasionally over medium-high heat until no pink remains and flank steak reaches 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 Make Slaw

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Thoroughly combine **slaw mix**, 1 Tbsp. **olive oil**, half the green portions of green onions (reserve remaining for garnish), **sugar**, and **vinegar** in a mixing bowl. Set aside, mixing once more during cooking.
- Coarsely chop **pulled pork**. *Excess pork fat will render while cooking and add flavor.*



2

### Cook the Pork

- Place a medium non-stick pan over medium heat. Add **pulled pork**, ¼ cup **water**, 2 tsp. **olive oil**, **white portions of green onions**, and **spice rub** to hot pan.
- Stir occasionally until green onions are tender and pulled pork is warmed through, 5-6 minutes.
- Remove from burner.



3

### Broil the Flatbreads

- Place **flatbreads** on prepared baking sheet. Place under hot broiler and toast until warmed through, 3-5 minutes.
- Keep an eye on oven as flatbreads may burn easily under broiler.



4

### Finish the Dish

- Plate dish as pictured on front of card, placing **pulled pork**, **slaw**, **dressing** (to taste), remaining **green portions of green onions**, and **cheese** on flatbreads. Bon appétit!