DINNERLY

# Fast! BBQ Pulled Pork Tacos

## with Pickled Jalapeños & Ranch Slaw

under 20min  2 Servings

Does the very sight of these tacos make your mouth water? Same. When you're talking about BBQ pulled pork, ranch slaw, spicy jalapeños, and crispy fried onions all wrapped up in a warm tortilla, how could you not? We've got you covered!

## WHAT WE SEND

- 2 scallions
- 14 oz cabbage blend
- 1 pkt ranch dressing [1,2]
- ½ lb pkg ready to heat pulled pork
- 2 oz barbecue sauce
- 6 (6-inch) flour tortillas [3,4]
- 2 oz pickled jalapeños
- ½ oz fried onions

## WHAT YOU NEED

- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper

## TOOLS

- medium nonstick skillet
- microwave

## ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

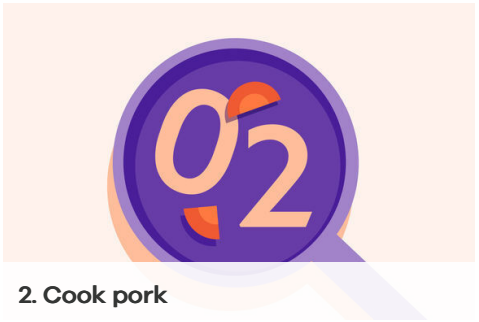
## NUTRITION PER SERVING

Calories 900kcal, Fat 53g, Carbs 77g, Protein 21g

### 1. Make ranch slaw

Thinly slice **scallions**, keeping whites separate.

In a medium bowl, add **half of the cabbage blend** (save rest for own use), **scallion whites, ranch dressing, 1 teaspoon oil, ½ teaspoon vinegar**, and **a pinch of sugar**; season to taste with **salt** and **pepper**. Stir to combine.




### 2. Cook pork

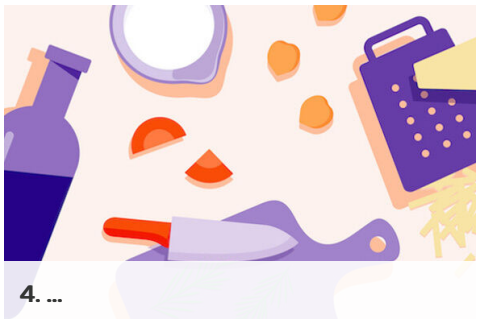
Pat **pork** dry; use your fingers to break apart into bite-sized pieces.

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add pork in a single layer; cook, undisturbed, until browned and crispy on the bottom, about 2 minutes. Stir and cook, 2 minutes. Reduce heat to medium-high. Add **half of the barbecue sauce**, tossing to coat; cook until sticky and reduced, about 1 minute.

### 3. Finish & serve

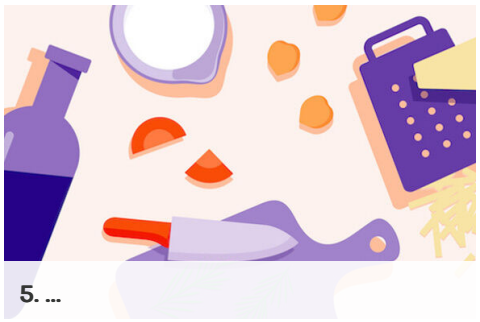
Remove **pork** from heat and stir in **remaining barbecue sauce**. Stack **tortillas** and wrap in a damp paper towel; microwave in 30-second increments until warmed through.

Serve **slaw** and **pork** in **tortillas** topped with **scallion greens, jalapeños**, and **fried onions**. Enjoy!



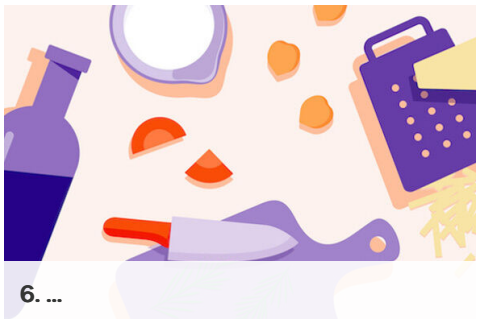
### 4. ...

What were you expecting, more steps?



### 5. ...

You're not gonna find them here!



### 6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**