

DINNERLY



**Protein
Variety
Pack**

Pulled Pork & Chicken Breasts:

Add an Extra Protein Option to your Box!



20-30min



2 Servings

Big LOVE for our veggie dishes! Looking at you, sandwiches, tacos, pizzas, and pastas! But, sometimes we want to have our veggies and M-eat them, too. Whether it's a ravenous teenager, meat-loving dinner guest, or your own simple craving—WE'VE GOT YOU! This is a protein duo for the masses. Hit the chicken or pork with some flavor. Cook 'em up. Serve 'em up. See the smiles. Embrace the praise. We've got your PROTEINS covered!

WHAT WE SEND

- ½ lb pkg ready to heat pulled pork
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- sugar or spice or anything nice!

TOOLS

- choose your own cooking adventure!

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



1. Smother 'em!

Beware! Both of these proteins can dry out quickly.

A hot tip for how to keep them moist on the plate is to get them swimming in some gravy or sauce. Use the pan drippings that remain in the skillet after cooking for a flavor boost. Add a splash of wine and/or some chicken broth. Really up the ante with a squeeze of citrus or a hit of vinegar to cut the richness.



2. BBQ pulled pork!

Everyone loves a classic BBQ pulled pork sandwich. Combine these ingredients to get your BBQ sauce started: ketchup, light brown sugar, vinegar, Worcestershire sauce, paprika, salt, and pepper. Customize it your way! Like your BBQ sauce spicy? Add cayenne or make it Korean-BBQ inspired by adding gochujang.

Or use your favorite store bought! No judgment here!

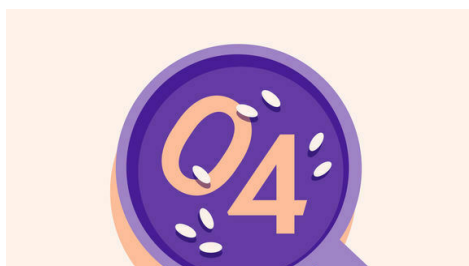


3. Have leftovers?

Leftovers are a chef's best friend, right? At least that's what we think!

You can keep it straightforward and heat and eat OR you can get creative and give your leftovers a glow up!

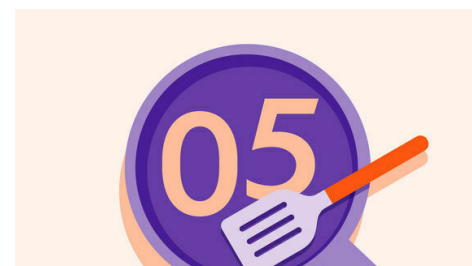
Use any leftover pulled pork to make: pulled pork macaroni and cheese pulled pork empanadas pulled pork quesadillas pulled pork pizza or... dare we say... pulled pork egg rolls!



4. Give it a pound!

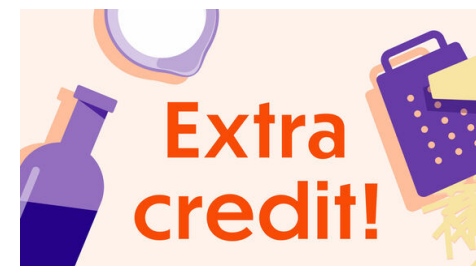
Pounding chicken breasts until they're nice and thin does two things: 1) makes for a quick-cook 2) relieves stress.

Thin chicken breasts can be dredged in flour and pan-fried in butter or olive oil. Or you can go all in with a full-blown egg wash, flour, breadcrumb situation. Then you've got the basic start to a chicken Milanese or schnitzel.



5. Just add chicken!

Take one of your favorite Dinnerly veggie recipes (tacos, fajitas, pastas, stir-fries, ramens, pizzas), your favorite seasonings and sauces, and just add chicken!



6. We're so funny!

Why did the chicken cross the playground?

To get to the other slide