

# DINNERLY



## No Chop! Pulled Pork & Cheddar Tostadas

with Guac & Crema



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these pork tostadas? Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the tortillas, pork, and cheese. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg ready to heat pulled pork
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 1 oz sour cream <sup>7</sup>
- 2 (2 oz) guacamole

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet

## ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 570kcal, Fat 28g, Carbs 47g, Protein 36g



### 1. Bake tortillas

Preheat oven to 425°F with a rack in the center.

Spread out **tortillas** on a rimmed baking sheet (it's ok if they overlap). Drizzle both sides with **oil** and sprinkle with **a pinch of salt**. Bake on center oven rack until crisp and lightly browned in spots, 3–4 minutes per side (watch closely as ovens vary). Set aside until step 3.



### 2. Cook pork

Pat **pork** very dry. Use your fingers or two forks to break up pork into bite-sized pieces. Season with **taco seasoning** and **salt**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more; transfer to a plate.



### 3. Finish & serve

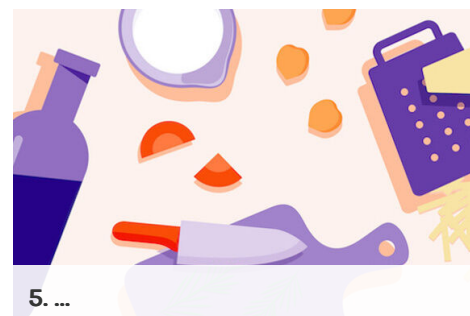
Divide **pork** between **baked tortillas**, then sprinkle **cheese** over top. Bake on center oven rack until cheese is melted, about 5 minutes. In a small bowl, thin **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon.

Drizzle **crema** over **pork and cheese tostadas** and dollop **guacamole** over top. Enjoy!



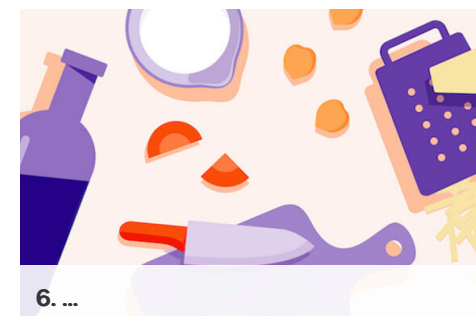
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!