

DINNERLY



Tray Bake: Cheesy Pulled Pork Rice Casserole

with Corn & Enchilada Sauce



20-30min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. Ready to heat pulled pork and jasmine rice means no prep work for you! Taco seasoning and enchilada sauce bring major flavor, and a double hit of cheese sauce and shredded cheese creates the heartiest, cheesiest casserole in all the land. We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat pulled pork
- 10 oz ready to heat jasmine rice
- 2½ oz corn
- 4 oz red enchilada sauce
- 4 oz VELVEETA® Cheese Sauce ⁷
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ⁷
- aluminum foil tray

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- aluminium foil

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 32g, Carbs 70g, Protein 44g



1. Prep pork

Preheat oven to 400°F with a rack in the center.

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



2. Mix ingredients

In a large bowl, mix together **pork, rice, corn, enchilada sauce, VELVEETA® Cheese Sauce,** and **taco seasoning;** season to taste with **salt** and **pepper**.



3. Bake & serve

Transfer **rice and pork mixture** to aluminum tray. Sprinkle **cheese** over the top. Cover with foil.

Bake on center rack until **cheese** is melted and **rice** is hot in the center, 25–30 minutes. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!