

MARLEY SPOON



BBQ Pulled Pork with Cheesy Grits

Greens & Pickled Fresno Chiles



30min



2 Servings

We're channeling our favorite flavors from the southern states into the ultimate comfort food. Pre-cooked pulled pork makes this hearty meal come together in a breeze, and sweet and tangy barbecue sauce takes it to the next level. We serve the crisped-up, glazed pork over cheesy quick-cooking grits with dollops of sour cream, scallions, homemade pickled chiles, and sautéed Swiss chard.

What we send

- 1 Fresno chile
- 2 scallions
- 1 bunch Swiss chard
- garlic
- 2½ oz corn
- ½ lb pkg ready to heat pulled pork
- 2 oz barbecue sauce
- 3 oz grits
- 2 oz shredded cheddar-jack blend ⁷
- 1 oz sour cream ⁷

What you need

- butter ⁷
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- sugar
- neutral oil

Tools

- medium skillet
- microwave
- small saucepan
- rimmed baking sheet

Cooking tip

Capsaicin is the heat source in peppers, and it's concentrated in the seeds and white pith. For less spice, remove and discard the seeds before pickling the chile.

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 33g, Carbs 72g, Protein 37g



1. Prep ingredients

Trim ends from **Fresno chile**, then thinly slice. Trim **scallions**, then thinly slice, keeping dark greens separate. Trim ends from **half of the Swiss chard** (save rest for own use), remove center stems, then stack leaves and cut into 1½-inch ribbons; thinly slice stems. Finely chop **1½ teaspoons garlic**.



4. Broil pulled pork

Preheat broiler with a rack in the upper third. Use your fingers to break **pulled pork** into bite-sized pieces on a rimmed baking sheet. Broil until pork is well browned and crisp, 8-10 minutes (watch closely as broilers vary). Transfer to a medium bowl and toss with **barbecue sauce** and **1 tablespoon water**. Season to taste with **salt** and **pepper**.



2. Cook greens

Melt **1 tablespoon butter** in a medium skillet over medium-high heat. Add **Swiss chard leaves and stems** and **garlic**; cook, stirring, until wilted, 1-2 minutes. Add **3 tablespoons water** and season with **salt** and **pepper**. Cook until chard is bright green and tender, and water is evaporated, 2-3 minutes. Transfer to a bowl and cover to keep warm until ready to serve.



5. Make grits

Once water in saucepan is boiling, stir in **grits** and **a pinch of salt**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grits are tender, about 7 minutes. Off heat, stir in **shredded cheddar-jack cheese** and **1 tablespoon butter** until melted. Season to taste with **salt** and **pepper**.



3. Pickle chiles & char corn

In a microwave-safe bowl, combine **chiles**, **3 tablespoons vinegar**, **2 tablespoons sugar**, and **1 teaspoon salt**. Microwave until crisp-tender, 30-90 seconds; set aside to pickle. Heat **1 tablespoon oil** in a small saucepan over medium-high. Stir in **scallion whites** and **light greens** and **corn**. Cook until browned in spots, 2-3 minutes. Add **2 cups water**; bring to a boil for step 5.



6. Finish & serve

Spoon **cheesy grits** into bowls, then top with **pulled pork** and **dollops of sour cream**. Sprinkle **scallion dark greens** and **pickled Fresno chiles** on top. Drizzle with **Fresno pickling liquid**, if desired. Serve **greens** alongside. Enjoy!