

DINNERLY



Pulled Pork Stuffed Baked Potato with Sour Cream & Scallions



30-40min



2 Servings

Whoever said baked potatoes were just a side piece never had this fully-loaded tater with BBQ pulled pork, sour cream, and scallions. We did the hard work of cooking the pork long and slow, so it's fork-tender and ready for your trip down easy dinnertime cruising. We've got you covered!

WHAT WE SEND

- 4 potatoes
- 2 scallions
- 2 oz barbecue sauce
- ½ lb pkg ready to heat pulled pork
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- microwave
- rimmed baking sheet

ALLERGENS

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

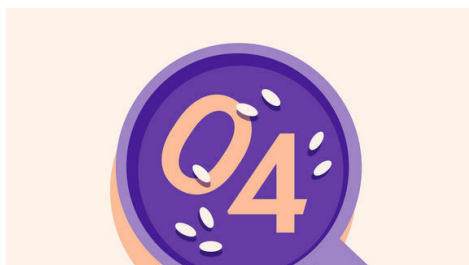
NUTRITION PER SERVING

Calories 690kcal, Fat 20g, Carbs 96g, Protein 33g



1. Microwave potatoes

Scrub **potatoes**, then prick all over with a fork. Rub with **oil** and season all over with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip potatoes, then continue to microwave until tender and easily pierced through to the center with a knife, 3–5 minutes (watch closely as microwaves vary).



4. Broil potatoes

Once **potatoes** are cooked, place directly on upper oven rack and broil until skin is crisp, about 2 minutes per side (watch closely).

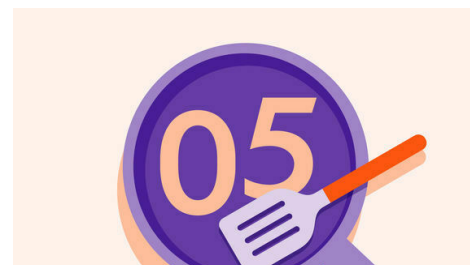


2. Prep toppings

While **potatoes** cook, preheat broiler with a rack in the upper third.

Trim ends from **scallions**, then thinly slice.

In a small bowl, whisk to combine **barbecue sauce** with 2 **tablespoons water**.



5. Assemble & serve

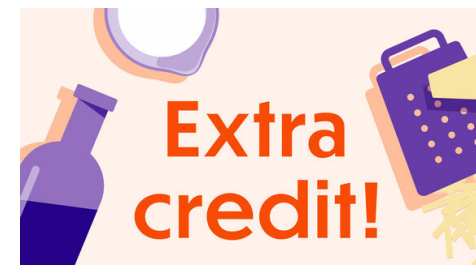
Once **potatoes** are crisp, carefully split lengthwise and top with a **pat of butter**, if desired. Season with **salt** and **pepper**.

Serve **baked potatoes** topped with **pulled pork**; drizzle **barbecue sauce** over top. Garnish with **sour cream** and **some of the scallions**. Enjoy!



3. Broil pork

Place **pulled pork** on a rimmed baking sheet; using your fingers, break up into bite-sized pieces. Toss with 1 **tablespoon oil** and 2 **tablespoons water**. Arrange in an even layer. Broil on upper oven rack until heated through and crispy in spots, 3–4 minutes (watch closely as broilers vary).



6. No microwave? No problem!

If you don't have a microwave, bake your potatoes in the oven instead! Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack and bake until soft and easily pierced through the center, 45–60 minutes.