

DINNERLY



Pulled Pork Tacos with Guac & Jalapeños



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 pulled pork tacos? Personally, we'd choose B. These tacos require absolutely no prepwork—just warm up the pork and tortillas and assemble the ingredients. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat chicken
- 4 oz red enchilada sauce
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) guacamole
- 2 oz pickled jalapeños ¹⁷

WHAT YOU NEED

- neutral oil

TOOLS

- microwave or medium nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 450kcal, Fat 17g, Carbs 44g, Protein 30g



1. Cook chicken

Microwave: In a microwave-safe bowl, break up **chicken** and combine with ½ of **the enchilada sauce**. Cover with a paper towel; microwave on high until warmed through, 2–3 minutes.

Stovetop: Heat 1 **tablespoon oil** in a medium nonstick skillet over high. Add **chicken**; break up into large pieces. Cook, stirring, until warmed through, 3–4 minutes. Stir in ½ **the enchilada sauce**.



2. Warm tortillas

Microwave: Stack and wrap **tortillas** in a damp paper towel or kitchen towel. Microwave until warmed through, 30 seconds–1 minute.

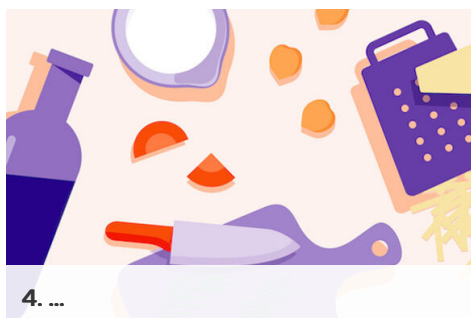
Stovetop: Heat a medium nonstick skillet over medium-high. Cook 1 **tortilla** at a time until warmed and lightly golden, about 30 seconds per side. Transfer to a plate; cover or wrap in foil to keep warm as you go.



3. Assemble & serve

Divide **shredded chicken mixture** among **tortillas**.

Serve **shredded chicken tacos** topped with **remaining enchilada sauce**, **all of the guacamole**, and **pickled jalapeños**, as desired. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!