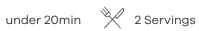
# **DINNERLY**



# **Pulled Pork Tacos**

with Guac & Jalapeños





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 shredded beef <sup>1,6</sup>
- · 4 oz red enchilada sauce
- · 6 (6-inch) flour tortillas 1,6
- · 2 (2 oz) guacamole
- 2 oz pickled jalapeños <sup>17</sup>

#### 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 pork

Microwave: In a microwave-safe bowl, break up pork and combine with half 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 pork; break up into large pieces. Cook, stirring, until warmed through, 3–4 minutes. Stir in half 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 pulled pork mixture among tortillas.

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



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!