



BBQ Pulled Pork Tacos

with Ranch Slaw & Jalapeños



ca. 20min



2 Servings

All-time favorites pulled pork and ranch dressing join forces to create another American favorite: tacos! Our succulent pulled pork heats up with tangy BBQ sauce to a crispy brown while we make a flavorful cabbage slaw with the ranch dressing. Soft, warm flour tortillas enfold the slaw and BBQ pork before we garnish with fresh scallions and spicy jalapeños!

What we send

- 2 scallions
- 1 jalapeño chile
- ½ lb pkg ready to heat pulled pork
- 14 oz cabbage blend
- 1 pkt ranch dressing ^{1,2}
- 6 (6-inch) flour tortillas ^{3,4}
- 2 oz barbecue sauce

What you need

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

Tools

- microwave
- medium nonstick skillet

Cooking tip

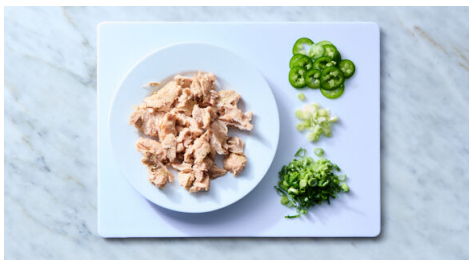
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Allergens

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

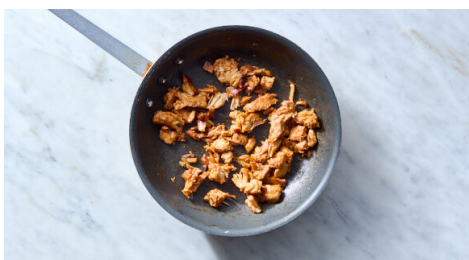
Calories 850kcal, Fat 50g, Carbs 74g, Protein 20g



1. Prep ingredients

Thinly slice **scallions**, keeping whites separate. Thinly slice **half of the jalapeño** (save rest for own use); remove seeds if desired.

Pat **pulled pork** dry. Use your fingers to break pork into bite-sized pieces.



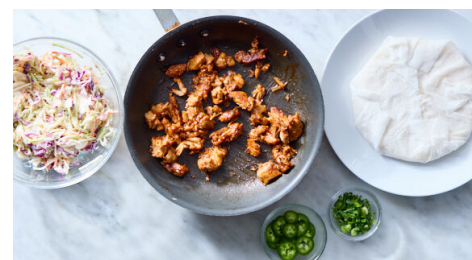
4. Heat pork

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **pork** in a single layer and cook, undisturbed, until bottoms are browned and crispy, about 2 minutes. Stir pork, then cook 2 minutes more. Reduce heat to medium-high; add **half of the barbecue sauce**, tossing to coat; cook until sauce is sticky and reduced, about 1 minute more.



2. Make slaw

In a medium bowl, add **half of the cabbage blend** (save rest for own use), **scallion whites**, **ranch dressing**, **1 teaspoon oil**, **½ teaspoon vinegar**, and a **pinch of sugar**; season to taste with **salt** and **pepper** and mix well.



5. Finish & serve

Remove **pork** from heat and stir in **remaining barbecue sauce**.

Divide **slaw** and **pork** between **tortillas**. Garnish with **scallion greens** and **jalapeños**. Enjoy!



3. Warm tortillas

Stack **tortillas** and wrap in a damp paper towel; microwave in 30-second increments until warmed through.



6. No microwave?

If you don't have a microwave for step 3, warm the tortillas in a skillet over high heat, about 30 seconds per side.