

DINNERLY



Appy Hour! Cheesy BBQ Pork Cornbread Poppers

with Pickled Jalapeños



30-40min



2 Servings

Not to brag but, we may have outdone ourselves. A rich, cheesy cornbread muffin stuffed with BBQ pulled pork, topped with a tangy pickled jalapeño. Did we mention these supremely delicious poppers come together in only 4 steps? We've got you covered! (2p-plan makes 12 poppers; 4p-plan makes 24—nutrition reflects 1 popper)

WHAT WE SEND

- 2 (2½ oz) cornbread mix^{1,2,3,4}
- 2 (1 oz) sour cream²
- 2 oz shredded cheddar-jack blend²
- ½ lb pkg ready to heat pulled pork
- 2 oz barbecue sauce
- 2 oz pickled jalapeños

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium skillet
- 12-cup muffin tin
- nonstick cooking spray

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 140kcal, Fat 8g, Carbs 11g, Protein 4g



1. Make cornbread batter

Preheat oven to 350°F with a rack in the center.

In a medium bowl, stir to combine **cornbread mix**, **sour cream**, and **⅓ cup water**. Season with **a few grinds of pepper**. Fold in **cheese**; set aside.



2. Cook pork

Pat **pork** dry.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork in an even layer and cook until browned and warmed through, 2–3 minutes per side. Off heat, add **2 tablespoons water**; scrape up any browned bits from bottom of skillet. Stir in **barbecue sauce** until evenly coated. Season to taste with **salt** and **pepper**.



3. Bake poppers

Grease a 12-cup muffin tin with nonstick cooking spray. Evenly divide **cornbread batter** among cups (about 1 tablespoon each). Evenly divide **pork** over top. Top each with **1 pickled jalapeño slice**.

Bake on center oven rack until puffed, edges are browned, and pork is caramelized, 20–23 minutes. Let rest 5 minutes in tin.



4. Serve

Carefully remove **cornbread poppers** and let cool before serving. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!