

DINNERLY



Oven-Fried Pulled Pork Taquitos with Enchilada Sauce & Crema

 30min  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 taquitos? Personally, we'd choose B. This dish requires absolutely no prepwork—just stir the filling together, bake it in tortillas, and serve with enchilada sauce and crema. 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 pulled pork
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ¹
- 4 oz green enchilada sauce ^{2,3}
- 6 (6-inch) flour tortillas ^{2,3}
- 1 oz sour cream ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 46g, Carbs 60g, Protein 27g



1. Make filling

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet.

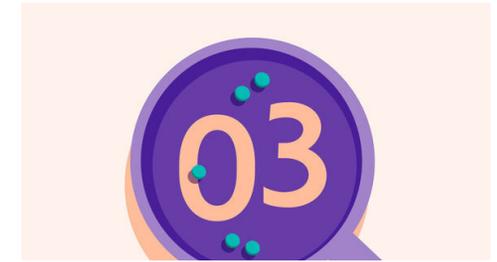
In a medium bowl, break up **pulled pork** into small pieces. Stir in **taco seasoning**, **cheese**, and **half of the enchilada sauce**. Season with **salt** and **pepper**.



2. Assemble & bake taquitos

Place **tortillas** on a clean work surface. Evenly divide **filling** among one half of each tortilla; spread into 4x1-inch rectangles. Starting at the filled side, roll up tightly. Place seam-side down on prepared baking sheet. Generously brush tops and sides with **oil**.

Bake on upper oven rack until golden-brown and crisp, 15–20 minutes (watch closely as ovens vary).



3. Make crema & serve

Add **sour cream** to a small bowl. Add **1 teaspoon water** at a time, as needed, to reach desired consistency. Season to taste with **salt** and **pepper**.

Serve **pulled pork taquitos** with **remaining enchilada sauce** and **crema** drizzled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**