

DINNERLY



Cheesy Pulled Pork Rice Casserole with Corn & Enchilada Sauce



20-30min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. Ready to heat pulled pork and jasmine rice means no prep work for you! Taco seasoning and enchilada sauce bring major flavor, and a double hit of cheese sauce and shredded cheese creates the heartiest, cheesiest casserole in all the land. We've got you covered!

WHAT WE SEND

- ½ lb pkg ready to heat pulled pork
- 10 oz ready to heat jasmine rice
- 2½ oz corn
- 4 oz red enchilada sauce
- 4 oz VELVEETA® Cheese Sauce ¹
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ¹
- aluminum foil tray

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- aluminium foil

ALLERGENS

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

NUTRITION PER SERVING

Calories 940kcal, Fat 51g, Carbs 71g, Protein 32g



1. Prep pork

Preheat oven to 400°F with a rack in the center.

Pat **pork** dry; use your fingers to break into bite-sized pieces.



2. Mix ingredients

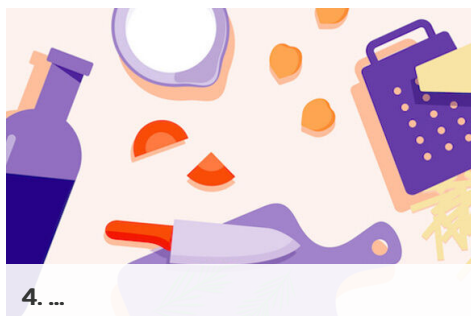
In a large bowl, mix together **pork, rice, corn, enchilada sauce, VELVEETA® Cheese Sauce, and taco seasoning**; season to taste with **salt and pepper**.



3. Bake & serve

Transfer **rice and pork mixture** to aluminum tray. Sprinkle **cheese** over the top. Cover with foil.

Bake on center rack until **cheese** is melted and **rice** is hot in the center, 25–30 minutes. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!