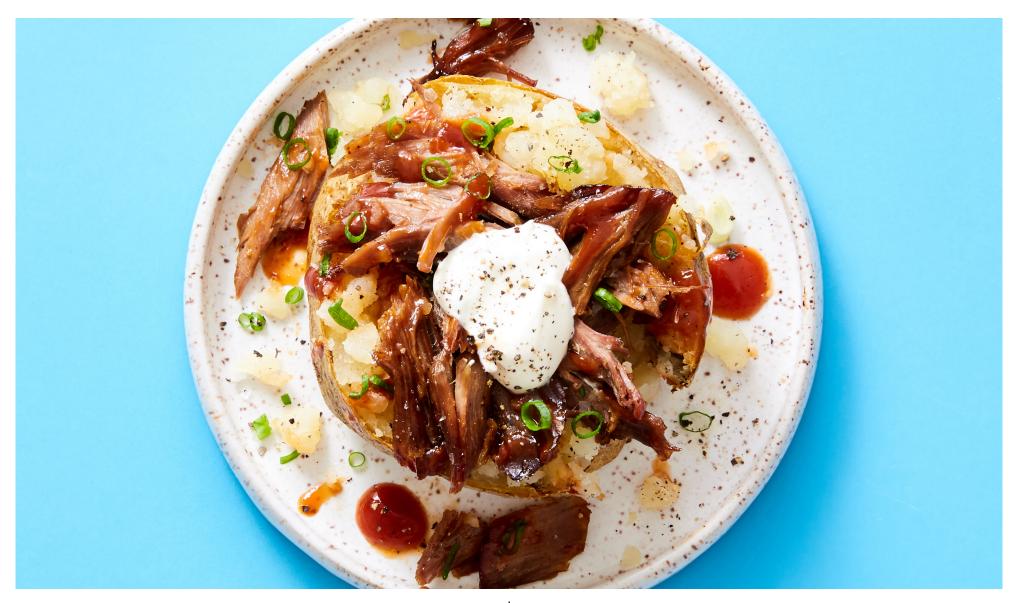
# **DINNERLY**



# Pulled Pork Stuffed Baked Potato

with Sour Cream & Scallions





Whoever said baked potatoes were just a side piece never had this fullyloaded tater with BBQ pulled pork, sour cream, and scallions. We did the hard work of cooking the pork long and slow, so it's fork-tender and ready for your trip down easy dinnertime cruising. We've got you covered!

#### **WHAT WE SEND**

- · 2 potatoes
- · 2 scallions
- · 2 oz barbecue sauce
- ½ Ib pkg ready to heat pulled pork
- · 2 (1 oz) sour cream 1

#### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter<sup>1</sup>

### **TOOLS**

- microwave
- rimmed baking sheet

#### **ALLERGENS**

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

#### **NUTRITION PER SERVING**

Calories 690kcal, Fat 20g, Carbs 96g, Protein 33g



# 1. Microwave potatoes

Scrub **potatoes**, then prick all over with a fork. Rub with **oil** and season all over with **salt** and **pepper**. Place in a microwavesafe dish and microwave on high for 5 minutes. Flip potatoes, then continue to microwave until tender and easily pierced through to the center with a knife, 3–5 minutes (watch closely as microwaves vary).



# 2. Prep toppings

While **potatoes** cook, preheat broiler with a rack in the upper third.

Trim ends from **scallions**, then thinly slice.

In a small bowl, whisk to combine barbecue sauce with 2 tablespoons water.



# 3. Broil pork

Place **pulled pork** on a rimmed baking sheet; using your fingers, break up into bite-sized pieces. Toss with **1 tablespoon oil** and **2 tablespoons water**. Arrange in an even layer. Broil on upper oven rack until heated through and crispy in spots, 3–4 minutes (watch closely as broilers vary).



# 4. Broil potatoes

Once **potatoes** are cooked, place directly on upper oven rack and broil until skin is crisp, about 2 minutes per side (watch closely).



5. Assemble & serve

Once **potatoes** are crisp, carefully split lengthwise and top with **a pat of butter**, if desired. Season with **salt** and **pepper**.

Serve baked potatoes topped with pulled pork; drizzle barbecue sauce over top.
Garnish with sour cream and some of the scallions. Enjoy!



# 6. No microwave? No problem!

If you don't have a microwave, bake your potatoes in the oven instead! Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack and bake until soft and easily pierced through the center, 45–60 minutes.