



Pulled Pork Tacos with Warm Tortillas & Slaw:

Cook a fresh meal with almost no chopping!



under 20min



2 Servings

Let's cut the prep! Homemade is always the goal, but let's face it, it's not always easy! These days, time is tight, and everyone could use a helping hand. So, we've taken our most delicious, quick-cooking ingredients and created a series of recipes for those nights where completely cooked from scratch just isn't going to happen! Here green enchilada sauce coats tender pulled pork, creating the perfect filling for warm tortillas.

What we send

- 1 lime
- shredded cabbage blend (use 4 cups)
- ½ lb pkg pulled pork
- 1 can enchilada sauce ^{1,6}
- ¼ oz fresh cilantro
- 6 (6-inch) flour tortillas ¹
- 8 oz salsa
- 2 pkts sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- medium skillet
- microwave

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 38g, Carbs 46g, Proteins 31g



1. Make slaw

Squeeze **2 teaspoons lime juice** into a medium bowl. Whisk in **2 tablespoons oil** and season with **salt, pepper**, and a **pinch of sugar**. Add **4 cups shredded cabbage blend** to bowl and stir to combine. Season to taste with **salt** and **pepper**. Set aside at room temperature until ready to serve.



4. Chop cilantro

Coarsely chop **cilantro leaves and stems**. (Skip the cutting board! Snip herbs into smaller pieces using kitchen shears.)



2. Brown pork

Heat **1 tablespoon oil** in a medium skillet over high. Using your fingers, crumble **pork** into skillet in an even layer. Cook, without stirring, until pork is warm and beginning to sizzle, about 3 minutes.



5. Warm tortillas

Wrap **tortillas** in a damp paper towel. Microwave on high until warm, about 1 minute.



3. Add enchilada sauce

Pour **enchilada sauce** over **pork** in skillet. Reduce heat to medium-high and cook, stirring occasionally, until the sauce is slightly reduced, 1-2 minutes. Remove from heat. Season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.



6. Assemble & serve

Assemble **tacos** at the table, filling **warm tortillas** with **pulled pork** and **slaw**. Top with **chopped cilantro**, **salsa**, and **sour cream**. Enjoy!