



INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Pulled Pork



1 | 2
Tomato



1 | 2
Lime



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



1 | 2
Tex-Mex Paste



¾ oz | ½ oz
Cilantro



3 oz | 6 oz
Blue Corn Tortilla Chips
Contains: Sesame



4 TBSP | 8 TBSP
Guacamole

TEX-MEX PULLED PORK NACHOS

with Mexican Cheese Blend, Pico de Gallo & Guacamole



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 630



BUST OUT

- Large pan
- Small bowl

NACHO AVERAGE LUNCH

Hold off on plating in the last step and let your lunch companion(s) build their own customized bowls.

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TEX-MEX PULLED PORK NACHOS

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INSTRUCTIONS

- Heat a large pan over medium-high heat. Add **pulled pork*** and **Tex-Mex paste**; cook, breaking up meat into pieces, until warmed through, 3-4 minutes. Keep covered off heat until ready to serve.
- Meanwhile, **wash and dry produce**.
- Dice **tomato** into ¼-inch pieces. Roughly chop **cilantro**. (TIP: Pressed for time? Skip chopping the cilantro—instead, tear it by hand and sprinkle over top before serving!) Quarter **lime**.
- In a small bowl, combine **tomato, chopped cilantro, and juice from half the lime**.
- Divide **tortilla chips** between bowls; top with **Tex-Mex pulled pork, Mexican cheese blend, pico de gallo, and guacamole**. Serve with **remaining lime wedges** on the side.

*Pulled Pork is fully cooked when internal temperature reaches 160°.