



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 2
Lime



1 | 2
Cannellini Beans



¼ oz | ½ oz
Cilantro



8 oz | 16 oz
Pulled Pork



½ Cup | 1 Cup
BBQ Sauce



2 | 4
Whole Wheat
Pitas
Contains: Sesame,
Wheat

BBQ PORK & BEAN PITA POCKETS

with Quick-Pickled Onion & Cilantro



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 15 MIN | CALORIES: 710



BUST OUT

- Strainer
- Small bowl
- Plastic wrap
- Large pan
- Paper towels
- Kosher salt

IN A PICKLE

Microwaving the onion helps the salt dissolve, which speeds up the pickling process.

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BBQ PORK & BEAN PITA POCKETS

with Quick-Pickled Onion & Cilantro

INSTRUCTIONS

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion** (whole onion for 4 servings). Halve **lime**. Drain **beans**. Roughly chop **cilantro**.
- In a small microwave-safe bowl, combine **sliced onion**, **juice from whole lime** (both limes for 4 servings), and a **pinch of salt**. Cover with plastic wrap and microwave for 30 seconds; stir to combine. Set aside to pickle.
- Heat a large pan over medium-high heat. Add **pulled pork***; cook, breaking up pork into pieces, until warmed through, 2-3 minutes. Add **BBQ sauce and beans**; cook, stirring occasionally, until **pork and beans** are coated, 1-2 minutes.
- Meanwhile, wrap **pitats** in damp paper towels and microwave until warm and pliable, 15-30 seconds; halve crosswise.
- Fill each **pita pocket** with **pork and beans**, **cilantro**, and as much **pickled onion** as you like (**draining first**). Divide between plates and serve.

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