



# BBQ PULLED PORK & RED BEAN WRAPS

with Tomato & Pickled Onion

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1

Red Onion



1 | 2

Lime



1 | 2

Kidney Beans



1 | 2

Tomato



¼ oz | ½ oz  
Cilantro



8 oz | 16 oz  
Pulled Pork



4 TBSP | 8 TBSP  
BBQ Sauce



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



✓ READY, SET,  
LUNCH!



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

TOTAL TIME: 15 MIN | CALORIES: 730



### BUST OUT

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

### WE PROPOSE A TOAST

For extra texture and flavor, toast wraps in a large pan with a drizzle of oil over medium-high heat, 1-2 minutes per side.

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### INSTRUCTIONS

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion (all for 4 servings)**. Halve **lime**. Drain **beans**. Halve **tomato** and cut into ¼-inch-thick wedges. Roughly chop **cilantro**.
- In a small microwave-safe bowl, combine **sliced onion, juice from lime, and a pinch of salt**. Cover with plastic wrap and microwave for 30 seconds. Stir to combine and set aside to pickle.
- Heat a large pan over medium-high heat. Add **pulled pork\*** and **beans**; cook, breaking up meat into pieces, until browned and warmed through, 3 minutes. Add **BBQ sauce** and cook, stirring occasionally, until coated, 2-3 minutes more.
- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 20-30 seconds.
- Arrange **tortillas** on a clean work surface. Place **pulled pork and beans** on bottom two-thirds of each tortilla, then top with **tomato, cilantro**, and as much **pickled onion** as you like (**draining first**). Fold up bottom side of each tortilla over filling, then fold over left and right sides toward filling. Roll up tortillas, starting with filled sides, to form **wraps**.
- Halve **wraps** on a diagonal. Divide between plates and serve.

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