



INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Black Beans



8 oz | 16 oz
Pulled Pork



4 TBSP | 8 TBSP
BBQ Sauce



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



4 oz | 8 oz
Pineapple



¼ oz | ½ oz
Cilantro



1 | 2
Lime



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 tsp | 2 tsp
Hot Sauce

BBQ PORK & BEAN TACOS

with Pineapple Salsa



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 710



BUST OUT

- Strainer
- Small bowl
- Large bowl
- Kosher salt
- Plastic wrap
- Black pepper
- Paper towels

WORKS LIKE A CHAR-M

We instruct you to warm your tortillas in the microwave, but if you have a few extra minutes, try charring them in a pan on your stove instead. Working one at a time, toss tortillas in a dry, preferably nonstick, pan over medium-high heat until they're lightly charred in spots, 2-3 minutes per side.

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BBQ PORK & BEAN TACOS

with Pineapple Salsa

INSTRUCTIONS

- Drain and rinse **beans**.
- Place **pulled pork*** in a large microwave-safe bowl; shred into bite-size pieces using your hands or 2 forks. (**TIP: Using your hands is much faster.**) Add **BBQ sauce, Sweet and Smoky BBQ Seasoning, half the beans (all for 4 servings), salt, and pepper**; mix to combine. Cover bowl with plastic wrap; microwave until warmed through, 2-3 minutes.
- Meanwhile, **wash and dry produce**.
- Drain **pineapple**. Roughly chop **cilantro**. Quarter **lime**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- In a small bowl, combine **pineapple, half the cilantro, and juice from one lime wedge (juice from two lime wedges for 4 servings)**; season with **pepper** to taste.
- Divide **tortillas** between plates and fill with **pork and beans**. Top **tacos** with **pineapple salsa**. Sprinkle with **remaining cilantro** and drizzle with as much **hot sauce** as you like. Serve with **remaining lime wedges**.

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