



PULLED PORK & GREEN PEPPER WRAPS

with Cheddar & Spicy Yogurt Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



4 TBSP | 8 TBSP
Yogurt
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



8 oz | 16 oz
Pulled Pork



1 TBSP | 2 TBSP
Fajita Spice
Blend



2 | 4
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 15 MIN | CALORIES: 670



BUST OUT

- Small bowl
- Large pan
- Large bowl
- Kosher salt
- Cooking oil (1 TBSP | 1 TBSP)

SEAR-IOUS BUSINESS

When you sear these wraps, transfer them to the pan seam side down for an easy way to seal in all that deliciousness.

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INSTRUCTIONS

- **Wash and dry produce.**
- Halve, core, and cut **green pepper** lengthwise into ½-inch-thick strips.
- In a small bowl, combine **yogurt** and **hot sauce** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.
- Place **pulled pork*** in a large bowl; using 2 forks, shred into smaller pieces. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add pulled pork and **green pepper**; season with **Fajita Spice Blend**. Cook, stirring occasionally, until green pepper is tender and pulled pork is warmed through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan and let cool slightly.
- Place **tortillas** on a clean work surface. Add **pulled pork and green pepper mixture** to the bottom third of each tortilla; top with **cheddar**. 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**.
- Heat a **drizzle of oil** in pan used for filling over medium heat. Add **wraps** and cook until tortillas are golden, 2-4 minutes per side. **TIP: Depending on the size of your pan, you may need to work in batches, adding a drizzle of oil between batches and adjusting heat as needed.**
- Halve **wraps** on a diagonal; divide between plates. Serve with **spicy yogurt sauce** on the side for dipping.

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