HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

1 | 1 Black Beans	**8 oz | 16 oz** Pulled Pork
1 TBSP | 2 TBSP Sweet and Smoky BBQ Seasoning	**4 TBSP | 8 TBSP** BBQ Sauce
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!

TOTAL TIME: 10 MIN | CALORIES: 710

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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˚.