



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Lemon



8 oz | 16 oz  
Pulled Pork



1 | 2  
Peach Jam



1 TBSP | 2 TBSP  
Sesame Oil



4 oz | 8 oz  
Red Cabbage  
and Carrot Mix



1 | 2  
Mini Cucumber



1 oz | 2 oz  
Gochujang  
Sauce  
Contains: Soy, Wheat



4 oz | 8 oz  
Bulgogi Sauce  
Contains: Soy, Wheat



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat

# BULGOGI PULLED PORK WRAPS

with Sesame Slaw & Cucumber



✓ READY, SET,  
LUNCH!

TOTAL TIME: 10 MIN | CALORIES: 970



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



### BUST OUT

- Large bowl
- Plastic wrap
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)

### PAN IMPROV

No microwave? Heat a drizzle of oil in a large pan over medium-high heat. Add pork and cook until browned, 2-3 minutes. Add bulgogi sauce, jam, gochujang, and water, then cook until warmed through, 1-3 minutes. Easy peasy!

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## BULGOGI PULLED PORK WRAPS

with Sesame Slaw & Cucumber

### INSTRUCTIONS

- **Wash and dry produce.** Halve **lemon**. Thinly slice **cucumber** into rounds.
- Place **pork\*** in large microwave-safe bowl. Stir in **bulgogi sauce**, **jam**, **gochujang sauce**, and **2 TBSP water** (4 TBSP for 4 servings). Cover bowl with plastic wrap and poke a few holes in wrap; microwave for 4 minutes. Discard plastic wrap (**watch out for steam!**).
- Meanwhile, in a medium bowl, combine **red cabbage and carrot mix**, **mayonnaise**, **half the sesame oil** (**add more to taste if you like—we sent more**), **juice from one lemon half** (**two halves for 4 servings**), ¼ tsp **sugar** (½ tsp for 4), a **pinch of salt**, and **pepper**.
- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds. Lay tortillas on a clean work surface. Divide **pork filling**, a **few cucumber slices** (**we used 3-5 slices**), and as much **slaw** as you like between tortillas. 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. Serve any **remaining slaw and cucumber** on the side.

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