



INGREDIENTS

2 PERSON | 4 PERSON



13.4 oz | 26.8 oz
Black Beans



10 oz | 20 oz
Pulled Pork



2 TBSP | 4 TBSP
Southwest Spice Blend



1 | 2
Tex Mex Paste



1.5 oz | 3 oz
Tomato Paste



4 oz | 8 oz
Pineapple



1 | 2
Aluminum Oven-Ready Tray



1 | 2
Lime



¼ oz | ½ oz
Cilantro



6 | 12
Flour Tortillas
Contains: Wheat



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

HELLO

PULLED PORK

Forget hours of slow-cooking—this ready-to-heat meat is done in a fraction of the time.

OVEN-READY PULLED PORK & BLACK BEAN TACOS

with Pineapple Cilantro Salsa & Sour Cream

OVEN READY



PREP: 5 MIN

COOK: 20 MIN

CALORIES: 1090



A TOAST TO TORTILLAS

In step 3, we instruct you to warm your tortillas in the oven. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Aluminum foil
- Kosher salt
- Black pepper

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



1 MIX & WARM FILLING

- Adjust rack to middle position and preheat oven to 425 degrees.
- Drain **pineapple**, reserving **juice** in a medium bowl (you'll use the pineapple in the next step). Stir **Southwest Spice**, **Tex-Mex paste**, **tomato paste**, and **2 TBSP water (4 TBSP for 4 servings)** into juice.
- Drain and rinse **beans**; add to bowl with **spice mixture**. Stir in **pulled pork***, breaking meat into smaller pieces with a fork. Season generously with **salt** and **pepper**.
- Transfer **pork and bean filling** to **aluminum tray (divide between both trays for 4)**.
- Bake on middle rack until warmed through, 15-18 minutes.



3 WARM TORTILLAS

- When pork and bean filling has 5 minutes left in the oven, wrap **tortillas** in aluminum foil.
- Transfer to oven until warmed, 3-5 minutes.



2 MAKE SALSA

- Meanwhile, **wash and dry all produce**.
- Pick **cilantro leaves** from stems; tear leaves. Quarter **lime**.
- In a small bowl, combine **pineapple**, **torn cilantro**, and **juice from half the lime**. Season with **salt** and **pepper**.



4 FINISH & SERVE

- If **pork and bean filling** is not saucy enough, stir in another **1-2 TBSP water** per tray.
- Divide **tortillas** between plates; fill with as much pork and bean filling as you like. Top with **sour cream** and **pineapple salsa**. Serve with **remaining lime wedges** on the side.

WK 15-18