



SOUTHWEST PULLED PORK WRAPS

with Guacamole & Lime Slaw

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Standard Meat
Pulled Pork



1 TBSP | 2 TBSP
Southwest Spice
Blend



1.5 oz | 1.5 oz
Tomato Paste



1 | 2
Lime



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 | 4
Flour Tortillas
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Guacamole



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



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GET HELP!

✓ READY, SET,
LUNCH!

TOTAL TIME: 10 MIN | CALORIES: 880



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MORE ABOUT
STANDARD MEAT



STANDARD MEAT
Since 1935, our family-owned
company has been perfecting
the art and science of bringing
you convenient proteins with a
handmade experience.



BUST OUT

- 2 Medium bowls • Kosher salt
- Plastic wrap • Black pepper
- Paper towels
- Sugar ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)

THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

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INSTRUCTIONS

- **Wash and dry produce.** Place **pulled pork*** in a medium microwave-safe bowl. Using two forks, shred into smaller pieces. Add **Southwest Spice Blend**, **half the tomato paste (all for 4 servings)**, and **salt and pepper** to taste; stir to combine. Cover with plastic wrap and microwave for 2 minutes. Set aside until ready to use.
- **Quarter lime.** In a second medium bowl, combine **coleslaw mix**, **mayonnaise**, $\frac{1}{4}$ tsp sugar ($\frac{1}{2}$ tsp sugar for 4 servings), **juice from one lime wedge (two wedges for 4)**, and 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. Spread **guacamole** on bottom third of tortillas. Top with **Southwest pulled pork**, **Mexican cheese blend**, and as much **slaw** as you like. Fold bottom side of each tortilla up over **filling**, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **wraps**.
- Halve **wraps** on a diagonal; divide between plates. Serve with **remaining lime wedges** and any **remaining slaw** on the side.

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