

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz Standard Meat Pulled Pork



1 TBSP 2 TBSP

1 2

Lime

1.5 oz | 1.5 oz Tomato Paste



4 oz | 8 oz Coleslaw Mix

2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



2 | 4 Flour Tortillas Contains: Soy, Wheat



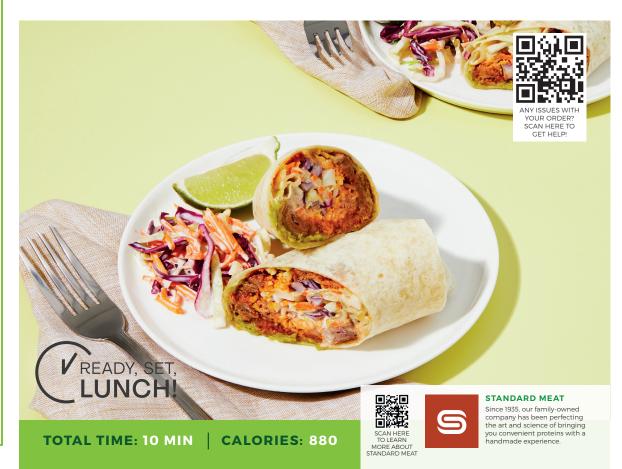
4 TBSP | 8 TBSP Guacamole



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk

SOUTHWEST PULLED PORK WRAPS

with Guacamole & Lime Slaw





BUST OUT

- · 2 Medium bowls · Kosher salt
- · Plastic wrap · Bla
 - · Black pepper
- · Paper towels
- Sugar (¼ tsp | ½ 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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SOUTHWEST PULLED PORK WRAPS

with Guacamole & Lime Slaw

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, ¼ tsp sugar (½ 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.

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