



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 2  
Baby Lettuce



8 oz | 16 oz  
Pulled Pork



1.5 oz | 1.5 oz  
Tomato Paste



1 TBSP | 1 TBSP  
Brown Sugar



1 tsp | 2 tsp  
Hot Sauce



1 | 1  
Lime



4 oz | 8 oz  
Pineapple



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 1 TBSP  
Fajita Spice Blend



1.5 oz | 3 oz  
Blue Corn  
Tortilla Chips  
Contains: Sesame

# SWEET & SMOKY PULLED PORK LETTUCE WRAPS

with Pineapple Pico de Gallo & Tortilla Chips



✓ READY, SET,  
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 530



### BUST OUT

- Strainer
- Small bowl
- Medium bowl
- Kosher salt
- Plastic wrap
- Black pepper

### SERVE NOTICE

Wait until just before serving to fill lettuce wraps so they don't get soggy. Or serve fillings in individual bowls and let everyone assemble at the table!

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### INSTRUCTIONS

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**. Trim and discard root end from **lettuce**; separate leaves.
- Drain **pineapple**, reserving **juice** in a medium, microwave-safe bowl.
- Shred **pulled pork\*** into bite-size pieces using your hands or two forks (**using your hands is much faster**); transfer to bowl with **reserved pineapple juice**. Stir in **scallion whites, garlic powder, half the tomato paste, half the Fajita Spice Blend, and half the brown sugar (all the tomato paste, all the Fajita Spice Blend, and all the brown sugar for 4 servings)**. Cover with plastic wrap and microwave until warmed through, 2 minutes. Stir to combine. Season with **salt and pepper** to taste.
- Meanwhile, in a small bowl, combine **pineapple chunks, scallion greens, and a squeeze of lime juice**. Season with **salt and pepper**.
- Divide **lettuce** between plates and fill with **pork**; top with **pineapple pico de gallo**. Crush **tortilla chips** over top; drizzle with **hot sauce** to taste and serve.

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