

INGREDIENTS

2 PERSON | 4 PERSON



2 4 Scallions



1 2 **Baby Lettuce**



8 oz | 16 oz Pulled Pork



4 oz | 8 oz

1tsp 2tsp Garlic Powder



1.5 oz | 1.5 oz Tomato Paste



1TBSP | 1TBSP Fajita Spice Blend



1TBSP 1TBSP Brown Sugar



Blue Corn Tortilla Chips

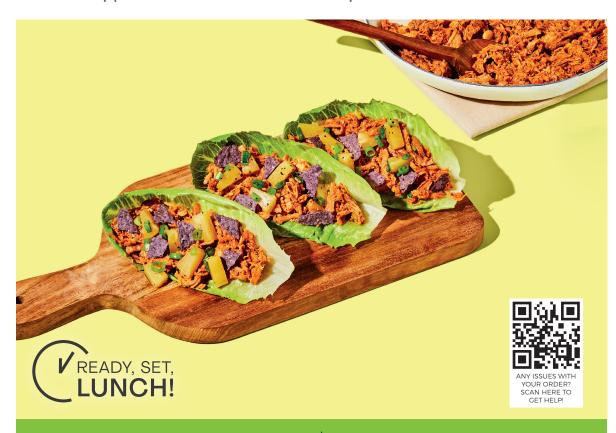


1 tsp | 2 tsp Hot Sauce



SWEET & SMOKY PULLED PORK LETTUCE WRAPS

with Pineapple Pico de Gallo & Tortilla Chips



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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SWEET & SMOKY PULLED PORK LETTUCE WRAPS

with Pineapple Pico de Gallo & Tortilla Chips

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.

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