



20-MIN MEAL

BARBECUE PULLED PORK FLATBREADS

with Tomato and Mozzarella Cheese



HELLO PULLED PORK

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

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 1030



Roma Tomato



Pulled Pork



Flatbreads
(Contains: Wheat)



Barbecue Sauce



Sweet and Smoky
Barbecue Seasoning



Scallions



Mozzarella Cheese
(Contains: Milk)

START STRONG

Craving a direct hit of sauce? Instead of drizzling the barbecue sauce over the flatbreads in step 6, serve it on the side for dipping.

BUST OUT

- Baking sheet
- Large pan
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Olive oil (8 tsp | 16 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Roma Tomato 1 | 2
- Scallions 2 | 4
- Pulled Pork 10 oz | 20 oz
- Sweet and Smoky Barbecue Seasoning 1 TBSP | 2 TBSP
- Flatbreads 2 | 4
- Mozzarella Cheese ½ Cup | 1 Cup
- Barbecue Sauce 2 oz | 4 oz

HELLO WINE



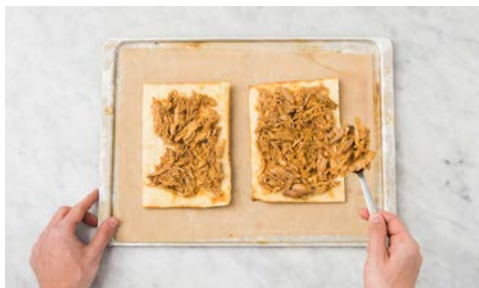
PAIR WITH
Ebro Spanish Tempranillo, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust broiler rack so that it is in position closest to flame and place a baking sheet on rack. Preheat broiler to high. Core and dice **tomato**. Thinly slice **scallions**, separating greens and whites. Tear **pulled pork** into larger bite-size pieces.



4 TOP FLATBREADS

Scatter **pork** evenly over **flatbreads**, then repeat with **tomato**, **scallion whites**, and **mozzarella**. Carefully remove baking sheet from broiler and sprinkle with a drizzle of **olive oil**. (**TIP:** Get out your mitts; the sheet will be hot.) Transfer flatbreads to sheet and sprinkle each with a large drizzle of olive oil.



2 TOAST SPICES

Heat **1 TBSP butter** and **1 TBSP olive oil** in a large pan over medium-high heat. Stir in **barbecue seasoning**. Cook until fragrant, about 30 seconds.



5 BROIL FLATBREADS

Return baking sheet to broiler and broil until **cheese** melts and **flatbreads** begin to turn golden brown and crisp, 3-4 minutes. **TIP:** Keep an eye on these; they can burn easily.



3 WARM PORK

Add **pulled pork** and **¼ cup water** to pan, stirring to coat. Cook, stirring occasionally, until warmed through and water is mostly evaporated but still a little saucy, 2-3 minutes. Season with **salt** and **pepper**.



6 FINISH AND SLICE

Drizzle **barbecue sauce** over **flatbreads** and sprinkle with **scallion greens**. Cut into slices and serve.

BOOM!

Toasty, saucy, and delicious?
Yep, that was all you.

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