



# Chipotle BBQ Pulled Pork Tacos

with Soured Cream Salad, Pickled Onion and Chips

31

Street Food 35-45 Minutes • Medium Spice • 1 of your 5 a day



Potatoes



Lemon & Herb Seasoning



Slow Cooked Pork



Red Onion



Red Wine Vinegar



Baby Gem Lettuce



Chipotle Paste



BBQ Sauce



Plain Taco Tortillas



Baby Leaf Mix



Soured Cream

**Pantry Items**  
Oil, Salt, Pepper, Sugar, Olive Oil, Mayonnaise



## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep. Ingredients in **red** are hot!

## Cooking tools

Baking tray, ovenproof dish, aluminium foil and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Lemon & Herb Seasoning	1 sachet	2 sachets	2 sachets
Slow Cooked Pork**	425g	640g	850g
Red Onion**	½	1	1
Red Wine Vinegar <b>14)</b>	12g	24g	24g
Baby Gem Lettuce**	1	2	2
Chipotle Paste	40g	60g	80g
BBQ Sauce	48g	72g	96g
Plain Taco Tortillas <b>13)</b>	3	6	9
Baby Leaf Mix**	20g	20g	50g
Soured Cream** <b>7)</b>	75g	150g	150g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	633g 4229 /1011	100g 668 /160
Fat (g)	43.2	6.8
Sat. Fat (g)	13.3	2.1
Carbohydrate (g)	100.9	15.9
Sugars (g)	17.4	2.8
Protein (g)	54.9	8.7
Salt (g)	2.17	0.34

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


## Contact

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## Bake the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **lemon & herb seasoning**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## Spice Things Up

Once cooked, remove the **pork** from the oven, reserving **1 tbsp** of **cooking juices** per person. Discard the foil and any remaining **cooking juices**.

Use two forks to shred the **pork** as finely as you can, then stir through the **chipotle paste** (use less if you'd prefer things milder) and **BBQ sauce**. Season with **salt** and **pepper**.



## Roast the Pork

Meanwhile, remove the **pork shoulder** from the packaging. Place in an ovenproof dish along with the **juices** and cover loosely with foil.

Roast on the middle shelf of your oven for 25-30 mins. **IMPORTANT: Ensure the pork is piping hot throughout.**



## Finishing Touches

When the **chips** are almost ready, pop the **tortillas** (2 per person) onto a baking tray and into the oven to warm through, 1-2 mins.

Meanwhile, add the **baby leaf mix**, **soured cream** and a drizzle of **olive oil** to the bowl of **baby gem**. Season with **salt** and **pepper**, then toss to coat. **TIP: Don't add the leaves too early or they'll go soggy.**



## Get in a Pickle

While everything roasts, halve, peel and slice the **red onion** (see ingredients for amount) as thinly as you can.

Pop it into a small bowl with the **red wine vinegar** and **sugar** (see pantry for amount). Add a pinch of **salt**, toss to combine, then set aside.

Trim the **baby gem**, halve lengthways, then thinly slice. Pop into a medium bowl and set aside for later.



## Serve Up

When everything's ready, share the **tortillas** between your plates and spread the **mayo** (see pantry for amount) over each one.

Share **half** the **salad** between your **tortillas**, then top with the **chipotle pork** and a few slices of **pickled onion**.

Add the remaining **pickled onion** and the **pickling liquid** to the remaining **salad**. Toss to combine.

Serve your **pulled pork tacos** with the **chips** and **salad** alongside.

Enjoy!