

# Pulled Pork Mexican Casserole

Inspired by our favorite Mexican dishes, this is a 5-minute-hands-on casserole that comes together in a flash. With Mexican beans, pulled pork, bell peppers and salsa verde layered with melty Mexican cheese and tri-color tortilla chips, it's our take on Mexican comfort food.

**35** Minutes to the Table

**5** Minutes Hands On

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

Casserole Dish

### FROM YOUR PANTRY

Olive Oil

Salt & Pepper

### 5 MEEZ CONTAINERS

Seasoned Beans

Pulled Pork

Salsa Verde

Cheese & Green Onion

Tri-Color Tortilla Chips

## Make The Meal Your Own

If you ordered the **Carb Conscious version**, we sent you red peppers instead of the Tri-Color Tortilla Chips, reducing the **carbs per serving to 40g**. In step 2, use the raw red peppers in place of the chips.

## Good to Know

**Health snapshot per serving** – 750 Calories, 46g Protein, 37g Fat, 60g Carbs, 21 Freestyle Point

**Lightened Up Health snapshot per serving** – 630 Calories, 27g Fat, 59g Carbs, 15 Freestyle Points using half the cheese.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Pulled Pork, Chihuahua Cheese, Monterey Jack Cheese, Black Beans, Pinto Beans, Bell Peppers, Green Enchilada Sauce, Tri-Color Tortilla Chips, Tomatoes, Green Onion, Yellow Onion, Garlic, Cilantro, Parsley, Lime, Coriander, Cumin, Black Pepper, Sugar, Kosher Salt.

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### 1. Get Organized

Preheat your oven to 400 degrees. Spray or brush a casserole dish with oil.

*We recommend a 10" by 10" or similar sized casserole dish.*

### 2. Build the Lasagna

Spread half the **Seasoned Beans** in a single layer in the casserole dish, then half the **Pulled Pork**, half the **Salsa Verde** and half the **Cheese & Green Onions**.

Repeat the layers above with the remainder of the seasoned beans, pulled pork, salsa verde, and cheese & green onion.

Arrange the **Tri-Color Tortilla Chips** over top.

### 3. Bake and Serve

Bake until the cheese is bubbly and starting to brown, about 25 minutes.

Remove from the oven and let rest for 5 minutes. Enjoy!

Instructions for two servings.

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