



# Crisped Pulled Pork & Mashed Potatoes

## Meal Includes:

- Pulled Pork
- Mashed Potatoes
- Barbecue Sauce
- 4 Cubes of Focaccia
- 8 Petite Chocolate Chip Cookies

## Choice of one Vegetable Side:

- Green Salad
  - Vinaigrette Salad Dressing
- Roasted Broccoli
- Kale Apple Slaw

**Allergy:** Wheat, Dairy, Egg

- **Hands-on Time:** approx. 5-10 minutes
- **Total time:** approx. 30 minutes
- **Recommended method of cooking:** Both stove top and oven

### Getting ready (approx. 30 minutes before you want to eat):

- Preheat oven to 350 degrees.
- Take food from refrigerator and bring to room temperature for quicker heat time.
- Remove any plastic wrap from containers and discard.

### Warming the Meal

1. **Pulled Pork-warm in oven:** Uncover pulled pork and place on a rimmed baking sheet. Put in the oven and bake for 10 minutes. Stir pork and bake an additional 5-10 minutes until warmed through. For crispier exterior, turn oven to “broil” and place pork on a lower rack. Watch broiler carefully so the pork does not burn.
2. **Mashed Potatoes-on the stove top:** Transfer mashed potatoes to a medium sauce pan. Add 2-3 tbsp of milk or water. Heat on medium-low, stirring every 3 minutes until heated through. Mashed potatoes can also be warmed in the oven but this method requires an additional 15 minutes to estimated prep time for the meal).
3. **Broccoli (if ordered)-warm on stove top:** Place broccoli to medium saucepan with 1/4 cup water. Cover with lid and cook on medium heat, stirring every 2 minutes until warmed through and tender.

### Extras

- **Warm Bread?** Wrap focaccia in aluminum foil. Warm in preheated oven for 5-10 minutes. (Can also be warmed in microwave for 15-30 seconds without foil).
- **Freshly-baked cookies?** Spray cookie sheet with nonstick spray. Place Chocolate Chip Cookie Dough balls at least 2” apart. Bake for 5-7 minutes. *Dough contains raw eggs. Not suitable for raw consumption. Bake before eating.*

### Serving Instructions:

Plate Mashed Potatoes and top with Pulled Pork. Spoon barbecue sauce over Pulled Pork. Serve with side vegetable and warmed bread. Enjoy a petite chocolate chip cookie for dessert.

### Other Cooking Methods:

**Oven-only (no dirty dishes!)** Pulled Pork, Mashed Potatoes, and Broccoli (if ordered) can be reheated in a 350 degree oven in the foil containers they came in. Bake Pulled Pork and Mashed potatoes uncovered. Cook broccoli covered in foil. **Be sure to remove any plastic wrap.** Wrap focaccia in foil and bake with other meal components. Bake cookies on a baking sheet. Heating times will vary, so stir often and monitor temperatures.

### Optional supplies:

Cookie sheet, aluminum foil, non-stick spray