



In your box

- 🌶️ 1 Jalapeño Pepper
- 1 oz. Roasted Salted Cashews
- ¼ oz. Cilantro
- 3 oz. BBQ Sauce
- 3 Pineapple Rings
- ½ oz. Crispy Fried Onions
- 6 Small Flour Tortillas
- 1 oz. Shredded Cheddar-Jack Cheese

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Ground Turkey

*Contains: milk, wheat, tree nuts (cashews)

You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

15 Minute Meal Kit



Hawaiian BBQ Pork Tacos

with pineapple and cashew nuts

NUTRITION per serving—Calories: 865, Carbohydrates: 80g, Sugar: 28g, Fiber: 3g, Protein: 38g, Sodium: 1507mg, Fat: 45g, Saturated Fat: 15g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **Impossible burger**, follow same instructions as pork in Step 2, breaking up burger until heated through, 7-9 minutes.
- If using **steak strips**, separate into a single layer, pat dry, and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as pork in Step 2, cooking until no pink remains and steak reaches minimum internal temperature, 4-6 minutes.
- If using **diced chicken**, follow same instructions as pork in Step 2, cooking until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground turkey**, follow same instructions as pork, breaking up meat with a spoon until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.



1. Prepare the Ingredients

- Coarsely chop **pineapple**.
- Remove **cilantro leaves** from stems. Discard stems.
- Stem **jalapeño**, halve, seed, remove ribs, and cut into ¼" dice. Wash hands and cutting board after working with jalapeño.



2. Make the Pork Mixture

- Place a large non-stick pan over medium-high heat and add ½ tsp. **olive oil**.
- Add **pineapple**, **jalapeño** (to taste), and a pinch of **salt** to hot pan. Stir occasionally until pineapple starts to brown, 2-3 minutes.
- Add **ground pork**, ¼ tsp. **salt**, and a pinch of **pepper**. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner and stir in **BBQ sauce**.



3. Heat the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



4. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **pork mixture**, and topping with **crispy onions**, **cheese**, **cashews**, and **cilantro leaves**. Bon appétit!