



In your box

- 2 Green Onions
- 4 oz. Pineapple Chunks
- 4 Small Flour Tortillas
- 2 tsp. Coffee Rub
- 3 oz. BBQ Sauce
- 1 Red Bell Pepper
- 2 oz. Sour Cream
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey
- 10 oz. Steak Strips

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Baking Sheet, Large Non-Stick Pan, Mixing Bowl



Maui Pork Tostadas

with ginger-garlic sour cream and red pepper

NUTRITION per serving—Calories: 781, Carbohydrates: 65g, Fat: 43g, Protein: 32g, Sodium: 1570mg.
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

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- If using any fresh produce, thoroughly rinse and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground pork in Step 4, breaking up burger until heated through, 7-9 minutes. *Vegetarian burger will not brown.*
- If using **ground turkey**, follow same instructions as pork in Step 4, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **steak strips**, follow same instructions as ground pork in Step 4, stirring occasionally until no pink remains and steak reaches a minimum internal temperature, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Make the Tostadas

- *Tip: Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps.*
- Poke **tortillas** with a fork all over, 10 times for each tortilla. Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, prepare ingredients.



2

Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Trim and mince white portions of **green onions**. Thinly slice green portions on an angle. Keep white and green portions separate.
- Drain **pineapple** and halve pieces.



3

Sear the Pineapple

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **pineapple** to hot pan and cook undisturbed until lightly charred, 2-4 minutes.
- Transfer pineapple to a plate. Reserve pan; no need to wipe clean.



4

Make the Topping

- Return same pan used to cook pineapple to medium-high heat and add 2 tsp. **olive oil**. Add **red bell pepper** to hot pan and cook until starting to soften, 2-3 minutes.
- Add **ground pork**, **coffee rub**, and ¼ tsp. **salt**. Cook, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 4-5 minutes.
- Stir in **BBQ sauce** until sauce coats pork, 1-2 minutes.
- While pork cooks, make ginger-garlic sour cream.



5

Make Ginger-Garlic Sour Cream and Finish Dish

- In a mixing bowl, combine **sour cream**, **garlic and ginger seasoning**, **white portions of green onions**, and a pinch of **salt**.
- Plate dish as pictured on front of card, spreading ginger-garlic sour cream on **tostadas**. Add **topping** and garnish with **pineapple** and **green portions of green onions**. Bon appétit!