



#### In your box

- 1 oz. Shredded Cheddar-Jack Cheese
- 2 Green Onions
- 2 tsp. Chicken Demi-Glace
- 4 oz. Slaw Mix
- 2 tsp. Fajita Seasoning
- 1 Roma Tomato
- 6 Small Flour Tortillas
- ½ fl. oz. Garlic Oil
- 1 ½ fl. oz. Jalapeño Ranch Dressing

#### Customize It Options

- 10 oz. Sliced Pork
- 8 oz. Italian Pork Sausage Links
- 20 oz. Sliced Pork—Double Portion
- 10 oz. Antibiotic-Free Ground Beef

\*Contains: milk, eggs, wheat

#### You will need

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



Ready in 15

## Acapulco Pork Tacos

with cheddar and jalapeño ranch slaw

NUTRITION per serving—Calories: 787, Carbohydrates: 54g, Fat: 40g, Protein: 49g, Sodium: 1462mg.  
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

Medium

## 👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry

### Customize It Instructions

If using **20 oz. pork strips**, follow same instructions

- as regular pork strips, cooking in batches if necessary until pork strips reach a minimum internal temperature of 145 degrees.
- If using **ground beef**, follow same instructions as pork strips in Step 2, breaking up ground beef until no pink remains and beef reaches a minimum internal temperature of 160, 4-5 minutes.
- If using **Italian sausage**, remove Italian sausage from casing. Follow same instructions as pork strips in Step 2, breaking up sausage, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.

Minimum Internal Temperature

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



1

### Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- In a mixing bowl, combine **slaw mix**, **garlic oil**, **jalapeño ranch**, and a pinch of **pepper**. Set aside.
- Separate **sliced pork** into a single layer and pat dry. Season all over with a pinch of **salt** and pepper.



2

### Start the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **sliced pork** and **demi-glace** to hot pan and stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.



3

### Finish the Filling

- Stir **tomatoes**, **white portions of green onions**, and **fajita seasoning** into hot pan. Stir often until tomatoes break down slightly, 1-2 minutes.
- Remove from burner.



4

### Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave, 30-60 seconds.
- Plate dish as pictured on front of card, filling tortillas with **filling** and topping with **slaw**, **cheese**, and **green portions of green onions**. Bon appétit!