



In your box

2 fl. oz. Chili Lime Dressing
3 oz. Corn Kernels
6 oz. Pepper and Onion Mix
½ oz. Tortilla Strips
1 oz. Sour Cream
4 oz. Slaw Mix
1 tsp. Fajita Seasoning
.6 oz. Garden Salsa Cheese Spread
6 Small Flour Tortillas

Customize It Options

10 oz. Ground Pork
12 oz. Impossible Burger
10 oz. Ground Beef
10 oz. Antibiotic-Free Ground Beef

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper
Mixing Bowl



Oven-Ready

Pork Tacos and Chili Lime Slaw

with tortilla strips and sour cream

NUTRITION per serving—Calories: 825, Carbohydrates: 72g, Fat: 44g, Protein: 36g, Sodium: 1333mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **pepper and onion mix**, **corn**, 1 tsp. **olive oil**, and **seasoning blend** in provided tray.



Add Pork and Make Slaw

- Crumble **ground pork** into smaller pieces. Place ground pork on **vegetables**. Season with ¼ tsp. salt and a pinch of pepper.
- *If using **ground beef** or **Impossible Burger**, follow same instructions.*
- Combine **slaw mix** and **dressing** in a mixing bowl. Set aside.



Bake the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 160 degrees, 20-25 minutes.
- *If using **ground beef**, follow same instructions. If using **Impossible Burger**, bake uncovered in hot oven until warmed through, 20-25 minutes.*
- While pork bakes, wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Carefully remove from oven. Drain excess fat from tray and push pork and vegetables to one side. Add **cheese spread** and **sour cream** to empty side of tray and stir to combine.
- Fill tortillas with pork, vegetables, and **slaw**. Top with sour cream-cheese mixture and **tortilla strips**. Bon appétit!