



In your box

- 1 tsp. Fajita Seasoning
- 6 Small Flour Tortillas
- 2 tsp. Smoked Paprika
- 1 Shallot
- 1 Lime
- 2 Roma Tomatoes
- ¼ oz. Cilantro
- 4 oz. Slaw Mix
- 2 fl. oz. Jalapeño Ranch Dressing

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt
- 2 Mixing Bowls, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Smoky Pork Tacos

with jalapeño ranch slaw and pico de gallo

NUTRITION per serving—Calories: 783, Carbohydrates: 60g, Sugar: 10g, Fiber: 6g, Protein: 34g, Sodium: 1235mg, Fat: 46g, Saturated Fat: 13g
 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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **shallot**

Customize It Instructions

- If using **shrimp**, pat dry. Follow same instructions as ground pork in Step 4, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **Impossible burger**, follow same instructions as ground pork in Step 4, breaking into small pieces and cooking until heated through, 4-6 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Step 4, breaking up meat until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as ground pork in Step 4, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes.



1. Prepare the Ingredients

- Core **tomatoes** and cut into ½" dice.
- Mince **cilantro** (no need to stem).
- Peel and mince **shallot**.
- Halve **lime**. Cut one half into wedges and juice the other half.



2. Make the Pico de Gallo

- Combine **tomatoes**, **cilantro**, half the **shallot** (reserve remaining for pork), 2 tsp. **lime juice**, 2 tsp. **olive oil**, and a pinch of **salt** in a mixing bowl. Set aside.



3. Make the Slaw

- In another mixing bowl, combine **slaw mix**, **dressing**, and a pinch of **salt**. Set aside.



4. Cook the Ground Pork

- Place a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil**, **ground pork**, and remaining **shallot** to hot pan.
- Stir in **fajita seasoning** and **paprika** until pork is coated. Then break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner.



5. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, filling tortillas with **ground pork**, **slaw**, and **pico de gallo**. Squeeze **lime wedges** over to taste. Bon appétit!