



In your box

- 1 Tbsp. Chipotle Pesto
- 2 tsp. Fajita Seasoning
- 6 Small Flour Tortillas
- 4 tsp. Mirepoix Broth Concentrate
- 1 oz. Sour Cream
- 6 oz. Pepper and Onion Mix
- 1 oz. Shredded Cheddar-Jack Cheese
- 1 Lime

Customize It Options

- 10 oz. Sliced Pork
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt
- Medium Non-Stick Pan, Mixing Bowl, 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



Sizzling Pork Fajita Tacos

with cheddar-jack cheese

NUTRITION per serving—Calories: 737, Carbohydrates: 58g, Sugar: 8g, Fiber: 3g, Protein: 49g, Sodium: 1638mg, Fat: 34g, 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

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 **flank steak**, follow same instructions as sliced pork in Step 1, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **shrimp**, pat dry and season with a pinch of **salt**. Follow same instructions as sliced pork in Step 1, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes.
- If using **chicken breasts**, pat dry and season with a pinch of salt. Follow same instructions as sliced pork in Step 1, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.



1. Cook the Pork

- Separate **sliced pork** into a single layer and pat dry. Season all over with a pinch of **salt**.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add sliced pork, **seasoning blend**, **pesto**, **mirepoix base**, and 2 Tbsp. **water** to hot pan. Stir occasionally until browned and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Remove from burner. If vegetables are still cooking, tent with foil. Rest, 3 minutes.
- While pork cooks, cook vegetables.



2. Cook the Vegetables

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **pepper and onion mix** to hot pan. Stir occasionally until tender, 5-8 minutes.
- Remove from burner.
- While vegetables cook, make crema.



3. Make the Crema

- Halve **lime**. Cut one half into wedges and juice the other half.
- Combine **sour cream**, 2 tsp. lime juice, and a pinch of **salt** in a mixing bowl. Set aside.



4. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.
- Plate dish as pictured on front of card, filling tortillas with **pork** and **vegetables**, and topping with **crema** and **cheese**. Squeeze **lime wedges** over tacos to taste. Bon appétit!