



In your box

- 2 Green Onions
- 2 oz. Sour Cream
- 6 Small Flour Tortillas
- 1 Lime
- ¼ oz. Cilantro
- 2 oz. Queso Fresco
- 4 oz. Mandarin Oranges in Juice
- ¼ fl. oz. Hot Sauce
- 1 tsp. Cilantro Lime Pepper Salt

Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- 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



Mojo Pork Tacos

with queso fresco and sour cream

NUTRITION per serving—Calories: 736, Carbohydrates: 58g, Sugar: 13g, Fiber: 2g, Protein: 51g, Sodium: 1489mg, Fat: 31g, Saturated Fat: 15g
 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

10-15 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
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem **cilantro**, reserving leaves whole.
- Separate **sliced pork** into a single layer and pat dry. Season all over with **seasoning blend**.



2. Cook the Pork Mixture

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **sliced pork** and a pinch of **salt** to hot pan. Stir occasionally until no pink remains and sliced pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **oranges and their juice, white portions of green onions, and lime juice**. Stir until combined, breaking up oranges, 1-2 minutes.
- Remove from burner. Rest, at least 3 minutes.

Customize It Instructions

- If using **steak strips** or **flank steak**, follow same instructions as sliced pork in Steps 1 and 2, 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 **seasoning blend**. Follow same instructions as sliced pork in Step 2, cooking shrimp until opaque and shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **Impossible burger** season with **seasoning blend**. Follow same instructions as sliced pork in Step 2, breaking up burger until heated through, 4-6 minutes.



3. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



4. Finish the Dish

- Plate dish as pictured on front of card, placing **pork mixture** in **tortillas** and topping with **hot sauce** (to taste), **cilantro leaves, green portions of green onions, sour cream, and queso fresco**. Squeeze **lime wedges** over to taste. Bon appétit!