



In your box

- 2 oz. Queso Fresco Crumbles
- 4 oz. Slaw Mix
- ½ tsp. Garlic Salt
- 1 Lime
- ½ tsp. Smoked Paprika
- 2 Garlic Cloves
- .84 oz. Garlic & Herb Aioli
- 6 Small Flour Tortillas
- 1 Roma Tomato

Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Impossible Burger
- 8 oz. Shrimp

You will need

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

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

15 Minute Meal Kit



Smoky Garlicky Pork Tacos

with lime slaw

NUTRITION per serving—Calories: 722, Carbohydrates: 53g, Sugar: 8g, Fiber: 4g, Protein: 50g, Sodium: 1673mg, Fat: 35g, 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

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Halve **lime** and juice one half. (Other half is yours to do with as you please!)
- Mince **garlic**.
- Separate **sliced pork** into a single layer and pat dry.



2. Cook the Pork

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **pork** in single layer to hot pan. Cook undisturbed until pork begins to brown, 1-2 minutes.
- Stir in **tomatoes, garlic, garlic salt, and smoked paprika**. Stir often until tomatoes soften, no pink remains on pork, and pork reaches a minimum internal temperature of 145 degrees, 3-4 minutes.
- While pork cooks, make slaw.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as sliced pork in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **shrimp**, pat dry. Follow same instructions as sliced pork in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



3. Make the Slaw

- In a mixing bowl, combine **slaw mix**, 1 tsp. **lime juice**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. 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 mixture, garlic and herb aioli, slaw, and cheese**. Bon appétit!