



### In your box

- 4 oz. Pineapple Chunks
- 6 Small Flour Tortillas
- 1 Lime
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 tsp. Cornstarch
- ¼ oz. Cilantro
- ½ oz. Crispy Jalapeños
- 2 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub

### Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Impossible Burger
- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 20 oz. Double Portion Sliced Pork

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

- Olive Oil, Salt
- 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.

Classic Meal Kit



## Sweet and Spicy Al Pastor Pork Flautas

with lime crema and cilantro

NUTRITION per serving—Calories: 737, Carbohydrates: 57g, Sugar: 13g, Fiber: 3g, Protein: 45g, Sodium: 1632mg, 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

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

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 **20 oz. sliced pork**, follow same instructions as 10 oz. sliced pork, working in batches if necessary.
- If using **steak strips**, 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 **diced chicken breasts**, pat dry. Follow same instructions as sliced pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as sliced pork in Step 2, breaking up burger until heated through, 4-6 minutes.



### 1. Prepare Ingredients and Make Lime Crema

- Coarsely chop **pineapple**.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem and coarsely chop **cilantro**.
- In a mixing bowl, combine **sour cream**, 1 tsp. lime juice, and a pinch of **salt**. Set aside.
- Separate **sliced pork** into a single layer and pat dry. Coarsely chop.



### 2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **sliced pork** to hot pan. Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in **cornstarch** until no dry cornstarch remains in pan.
- Add ½ cup **water**, **demi-glance**, **pineapple**, **seasoning rub**, and ¼ tsp. **salt**. Bring to a simmer. Once simmering, stir often until liquid is completely evaporated and pork is coated, 4-5 minutes.
- *There should be no extra liquid in pan.* Remove from burner. Rest, 3 minutes.



### 3. Assemble the Flautas

- Place **tortillas** on a clean work surface.
- Divide **filling** equally among tortillas, placing on one side. Wipe pan clean and reserve.
- Tuck one tortilla end under filling and roll tightly, placing seam side down.



### 4. Toast the Flautas

- Return pan used to cook filling to medium heat and add 2 tsp. **olive oil**. Working in batches if necessary, place **flautas** in hot pan, seam-side down. Cook until browned on one side, 2-3 minutes.
- Replenish oil, if necessary. Gently roll to opposite side and cook until browned, 2-3 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **lime crema**, **cilantro**, and **crispy jalapeños** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!