



In your box

- 🔪 1 ½ fl. oz. Jalapeño Ranch Dressing
- 1 Roma Tomato
- 2 tsp. Fajita Seasoning
- 1 oz. Shredded Cheddar-Jack Cheese
- 4 oz. Slaw Mix
- 6 Small Flour Tortillas
- ½ fl. oz. Garlic Oil
- 2 Green Onions
- 2 tsp. Chicken Demi-Glace Concentrate

Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs, wheat

You will need

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

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Acapulco-Style Pork Tacos

with cheddar-jack and jalapeño ranch slaw

NUTRITION per serving—Calories: 788, Carbohydrates: 56g, Sugar: 8g, Fiber: 5g, Protein: 49g, Sodium: 1316mg, Fat: 40g, 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

Spicy

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**

Customize It Instructions

- If using **diced chicken**, pat dry and season with a pinch of **salt** and **pepper**. Follow same instructions as pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **flank steak**, follow same instructions as 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 a pinch of salt and pepper. Follow same instructions as pork in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **Impossible burger**, follow same instructions as pork in Step 2, breaking up burger until heated through, 4-6 minutes.



1. Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- In a mixing bowl, combine **slaw mix**, **garlic oil**, **dressing** (to taste), and a pinch of **pepper**. Set aside.
- Separate **sliced pork** into a single layer and pat dry. Season all over with a pinch of **salt** and pepper.



2. Start the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **sliced pork** and **demi-glace** to hot pan. Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.



3. Finish the Filling

- Stir **tomato**, **white portions of green onions**, and **seasoning blend** into hot pan. Stir often until tomatoes break down slightly, 1-2 minutes.
- Remove from burner.



4. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave, 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 **filling** and topping with **slaw**, **cheese**, and **green portions of green onions**. Bon appétit!