



Pork Enchilada Tostadas

WITH LIME CREMA

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

6 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 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.

Ingredients

- 1 Poblano Pepper
- 1 Lime
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Enchilada Sauce
- 3 oz. Corn Kernels
- 2 oz. Sour Cream
- 2 tsp. Taco Seasoning
- 4 Small Flour Tortillas
- Customize It Options**
- 10 oz. Sliced Pork
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. Steak Strips
- 20 oz. Double Portion Sliced Pork

View nutritional information at www.homechef.com/18879

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **20 oz. sliced pork**, follow same instructions as 10 oz. sliced pork, working in batches, if necessary.
- If using **Impossible burger**, follow same instructions as sliced pork in Step 2, breaking up until burger is heated through, 4-6 minutes.
- If using **shrimp**, pat dry and follow same instructions as sliced pork in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **steak strips**, follow same instructions as sliced pork in Steps 1 and 2, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



2. Cook the Topping

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **poblanos** to hot pan. Stir often until beginning to soften, 2-3 minutes.
- Add **sliced pork**, **corn**, **taco seasoning**, and ¼ tsp. **salt**. Stir occasionally until browned and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Remove from burner. Add **enchilada sauce** and stir until coated, 30-60 seconds.
- Remove from burner. Rest, 3 minutes.
- While topping cooks, continue recipe.



4. Make the Crema

- In a mixing bowl, combine **sour cream**, 1 Tbsp. **lime juice**, and a pinch of **salt** and **pepper**. Set aside.



1. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem **poblano**, seed, and cut into ¼" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Pat **sliced pork** dry. Coarsely chop, then separate pieces.



3. Bake the Tortillas

- *Tostadas are a delicious but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps.*
- Poke **tortillas** with a fork all over, 10 times each.
- Place tortillas on prepared baking sheet and spray with **cooking spray**.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, continue recipe.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **tortillas** with **crema**, **topping**, and **cheese**. Squeeze **lime wedges** over to taste. Bon appétit!