



Chipotle Al Pastor-Style Pork Meatballs

WITH CORN AND PEPPER HASH

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
2 Medium Non-Stick Pans,
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

1 Pineapple Slice
5 oz. Corn Kernels
6 oz. Mixed Diced Peppers
2 Green Onions
¼ cup Panko Breadcrumbs
½ oz. Grated Cotija Cheese
1 Tbsp. Chile and Cumin Rub
2 oz. Chipotle Crema

Customize It Options

10 oz. Ground Pork
10 oz. Ground Beef
10 oz. Ground Turkey

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.

View nutritional information at www.homechef.com/20224

*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
- Ingredient(s) used more than once: **chipotle crema**, **chile and cumin rub**, **green onions**

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 1 and 2, rolling occasionally until beef reaches minimum internal temperature, 10-12 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Steps 1 and 2, rolling occasionally until turkey reaches minimum internal temperature, 11-13 minutes.



1. Form the Meatballs

- Mince **pineapple**.
- In a mixing bowl, combine **ground pork**, **panko**, half the **chipotle crema** (reserve remaining for sauce), pineapple, half the **chile and cumin rub** (reserve remaining for hash), and ¼ tsp. **salt**.
- Form into 6 equally-sized meatballs.



2. Cook the Meatballs

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **meatballs** to hot pan. Cover and roll occasionally until meatballs reach a minimum internal temperature of 160 degrees, 10-12 minutes.
- While meatballs cook, continue recipe.



3. Cook the Hash

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Place another medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **peppers** and white portions of green onions. Cook until peppers are tender, 3-4 minutes.
- Add **corn**, remaining **chile and cumin rub**, and ¼ tsp. **salt**. Stir occasionally until corn is heated through, 1-2 minutes.
- Remove from burner.



4. Make Crema and Finish Dish

- Combine remaining **chipotle crema** and a pinch of **salt** in another mixing bowl.
- Plate dish as pictured on front of card, topping **meatballs** with crema and **green portions of green onions** and garnishing **hash** with **cheese**. Bon appétit!