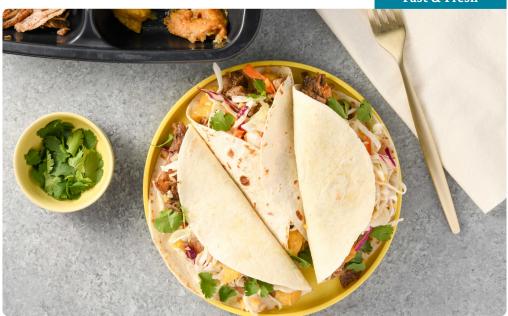
Jerk Pork and Plantain Tacos

WITH MANGO SLAW Fast & Fresh



Prep & Cook Time

7 DAYS

Cook Within

20-30 MIN

Difficulty Level

Spice Level

**EASY** 

MEDIUM

#### You Will Need

Salt

Mixing Bowl

## **Ingredients**

1 tsp. Sugar

8 oz. Fully Cooked Pulled Pork

1 tsp. Jamaican Jerk Seasoning

6 Small Flour Tortillas

1/2 fl. oz. Red Wine Vinegar

1/4 oz. Cilantro

4 oz. Slaw Mix

2 fl. oz. Jerk Sauce

3 oz. Sliced Plantains

2 Tbsp. Mango Chutney

# View nutritional information at www.homechef.com/20289

\*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, and shellfish ingredients.

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

For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.

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### **Microwave**

- Thoroughly rinse any fresh produce and pat dry. Drain pulled pork and separate pieces.
- In a mixing bowl, combine slaw mix, vinegar, sugar, mango chutney, and a pinch of salt. Set aside.
- Combine pork, seasoning blend (to taste), and 1 Tbsp. water in one section of provided tray. Place plantains in empty section.
- Cover tray with a damp paper towel. Microwave until pork is heated through, 3-4 minutes.
- Carefully remove tray from microwave. Add jerk sauce to pork and stir to combine. Break up warmed plantains into ½" pieces. Plantains will be hot! Use a utensil. Wrap tortillas in a damp paper towel and microwave until warm, 30-60 seconds.
- While tortillas heat, stem cilantro, reserving leaves whole.
- To serve, fill tortillas with pork, and garnish with plantains, slaw, and cilantro leaves. Bon appétit!

### Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes.
   Thoroughly rinse any fresh produce and pat dry. Drain pulled pork and separate pieces.
- In a mixing bowl, combine slaw mix, vinegar, sugar, mango chutney, and a pinch of salt.
- Combine pork, seasoning blend (to taste), and 1 Tbsp. water in one section of provided tray. Place plantains in empty section.
- Cover tray with foil. Place tray on a baking sheet. Bake covered in hot oven until pork is heated through, 15-17 minutes.
- Carefully remove tray from oven. Add **jerk sauce** to pork and stir to combine. Break up warmed plantains into ½" pieces. Plantains will be hot! Use a utensil. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- While tortillas heat, stem cilantro, reserving leaves whole.
- To serve, fill tortillas with pork and garnish with plantains, slaw, and cilantro. Bon appétit!