



# Maui-Style Pork Tostadas

WITH GINGER-GARLIC SOUR CREAM AND RED PEPPER

Classic



**Prep & Cook Time**  
25-35 MIN

**Cook Within**  
5 DAYS

**Difficulty Level**  
INTERMEDIATE

**Spice Level**  
MEDIUM

**You Will Need**

Olive Oil, Salt, Cooking Spray  
Baking Sheet, Large Non-Stick  
Pan, Mixing Bowl

**Ingredients**

- 🔪 2 tsp. BBQ Spice Rub
- 4 Small Flour Tortillas
- 2 Green Onions
- 10 oz. Ground Pork
- 🔪 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- 2 oz. Sour Cream
- 1 Red Bell Pepper
- 3 oz. BBQ Sauce
- 4 oz. Pineapple Chunks

**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/21428](http://www.homechef.com/21428)

\*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.

## 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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**



### 1. Make the Tostadas

- *Tip: 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 for each tortilla. Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, prepare ingredients.



### 2. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into 1/4" dice.
- Drain **pineapple** and halve pieces.
- Trim and mince white portions of **green onions**. Thinly slice green portions on an angle. Keep white and green portions separate.



### 3. Sear the Pineapple

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **pineapple** to hot pan and cook undisturbed until lightly charred, 2-4 minutes.
- Transfer pineapple to a plate. Reserve pan; no need to wipe clean.



### 4. Make the Topping

- Return pan used to cook pineapple to medium-high heat and add 2 tsp. **olive oil**. Add **red bell pepper** to hot pan and cook until starting to soften, 2-3 minutes.
- Add **ground pork**, **BBQ spice rub**, and 1/4 tsp. **salt**. Stir often, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 4-5 minutes.
- Stir in **BBQ sauce** until sauce coats pork, 1-2 minutes.
- While pork cooks, make ginger-garlic sour cream.



### 5. Make Ginger-Garlic Sour Cream and Finish Dish

- In a mixing bowl, combine **sour cream**, **Asian garlic and ginger seasoning**, **white portions of green onions**, and a pinch of **salt**.
- Plate dish as pictured on front of card, spreading ginger-garlic sour cream on **tostadas**. Add **topping** and garnish with **pineapple** and **green portions of green onions**. Bon appétit!