



Chipotle Sliced Pork and Corn Tacos

WITH PINEAPPLE SALSA

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

You Will Need

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

Ingredients

- 1/2 tsp. Chipotle Seasoning
 - .28 oz. Lemon Juice
 - 2 Green Onions
 - 5 oz. Corn Kernels
 - 2 oz. Enchilada Sauce
 - 2 oz. Pineapple Chunks
 - 1 oz. Shredded Cheddar-Jack Cheese
 - 6 Small Flour Tortillas
 - 7 oz. Diced Jalapeño Pepper
- Customize It Options**
- 10 oz. Sliced Pork
 - 10 oz. Diced Boneless Skinless Chicken Breasts
 - 10 oz. Steak Strips
 - 8 oz. Shrimp

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/21623

*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: **green onions**



1. Start the Filling

- Pat **sliced pork** dry. Coarsely chop, then separate pieces. Season all over with $\frac{1}{4}$ tsp. **salt** and **chipotle seasoning** (use less if spice-averse).
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add sliced pork to hot pan and stir occasionally until browned, 2-4 minutes.
- *Pork will finish cooking in a later step.*

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Follow same instructions as sliced pork in Steps 1 and 2, stirring occasionally, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as sliced pork in Steps 1 and 2, cooking 2-3 minutes per side.
- If using **steak strips**, follow same instructions as sliced pork in Steps 1 and 2, stirring occasionally, 4-6 minutes. Rest, 3 minutes.



2. Finish the Filling

- Add **corn**, $\frac{1}{4}$ tsp. **salt**, and **enchilada sauce** to hot pan. Stir occasionally until combined and **sliced pork** reaches a minimum internal temperature of 145 degrees, 3-4 minutes.
- Remove from burner. Rest, 3 minutes.
- While filling cooks, continue recipe.



3. Prepare the Salsa

- Coarsely chop **pineapple**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Combine pineapple, **lemon juice**, **jalapeños** (to taste), **green portions of green onions**, a pinch of **salt**, and 1 tsp. **olive oil** in a mixing bowl. Set aside.



4. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds.
- *If tortillas come folded, keep folded.*
- Plate dish as pictured on front of card, filling tortillas with **pork mixture** and topping with **cheese**, **salsa**, and **green portions of green onions**. Bon appétit!