



Sweet and Spicy Al Pastor Pork Flautas

WITH LIME CREMA AND CILANTRO

Classic



Prep & Cook Time

25-35 MIN

Cook Within

6 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

MILD

Ingredients

- 10 oz. Sliced Pork
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 tsp. Cornstarch
- 🌶️ ½ oz. Crispy Jalapeños
- 2 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub
- ¼ oz. Cilantro
- 1 Lime
- 6 Small Flour Tortillas
- 4 oz. Pineapple Chunks
- Customize It Options**
- 10 oz. Steak Strips
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Diced Chicken Thighs

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/22020

*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

Customize It Instructions

- If using **steak strips**, follow same instructions as sliced pork in Steps 1 and 2, stirring occasionally until browned and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **diced chicken breasts** or **diced chicken thighs**, pat dry. Follow same instructions as steak strips in Step 2, stirring occasionally until browned and chicken reaches minimum internal temperature, 5-7 minutes. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



1. Prepare Ingredients and Make Lime Crema

- Coarsely chop **pineapple**.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem and coarsely chop **cilantro**.
- In a mixing bowl, combine **sour cream**, 1 tsp. lime juice, and a pinch of **salt**. Set aside.
- Pat **sliced pork** dry. Coarsely chop, then separate pieces.



2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **pork** to hot pan. Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in **cornstarch** until no dry cornstarch remains in pan.
- Add ½ cup **water**, **demi-glace**, **pineapple**, **chile** and **cumin rub**, and ¼ tsp. **salt**. Bring to a simmer. Once simmering, stir often until liquid is completely evaporated and pork is coated, 4-5 minutes.
- Remove from burner and transfer to a plate. Rest, 3 minutes. Wipe pan clean and reserve.



3. Assemble the Flautas

- Place **tortillas** on a clean work surface.
- Divide **filling** equally among tortillas, placing on one side.
- Tuck one tortilla end under filling and roll tightly, placing seam side down.



4. Toast the Flautas

- Return pan used to cook filling to medium heat and add 2 tsp. **olive oil**. Working in batches if necessary, add **flautas** to hot pan, seam-side down. Cook until browned on one side, 2-3 minutes.
- Replenish oil, if necessary. Gently roll to opposite side and cook until browned, 2-3 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **lime crema**, **cilantro**, and **crispy jalapeños** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!