



Mojo Pork Tacos

WITH COTIJA

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

MILD

Ingredients

- 6 Small Flour Tortillas
- 2 Green Onions
- 2 oz. Sour Cream
- 1 Lime
- ¼ oz. Cilantro
- 4 oz. Mandarin Oranges in Juice
- ¼ fl. oz. Hot Sauce
- 1 oz. Grated Cotija Cheese
- ½ tsp. Cilantro Lime Pepper Salt
- Customize It Options**
- 10 oz. Sliced Pork
- 8 oz. Shrimp
- 10 oz. Steak Strips
- 10 oz. Diced Boneless Skinless Chicken Breasts

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/22022

*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. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem **cilantro**, keeping leaves whole.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **sliced pork** dry. Coarsely chop, then separate pieces. Season all over with **cilantro lime pepper salt**.

Customize It Instructions

- If using **diced chicken breasts**, pat dry and season with **cilantro lime pepper salt**. Follow same instructions as sliced pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry and season with cilantro lime pepper salt. Follow same instructions as sliced pork in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **steak strips**, follow same instructions as sliced pork in Steps 1 and 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



2. Cook the Pork Mixture

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **sliced pork** and a pinch of **salt** to hot pan. Stir occasionally until no pink remains and sliced pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **oranges and their juice, white portions of green onions, and lime juice**. Stir until combined, breaking up oranges, 1-2 minutes.
- Remove from burner.



3. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.*



4. Finish the Dish

- Plate dish as pictured on front of card, placing **pork mixture** in **tortillas** and topping with **hot sauce** (to taste), **cilantro leaves**, **green portions of green onions**, **sour cream**, and **cheese**. Squeeze **lime wedges** over to taste. Bon appétit!