

Al Pastor-Style Pork Tacos

WITH PINEAPPLE

Classic



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl, Medium
Non-Stick Pan

Ingredients

- 1 Lime
- 1 Shallot
- 2 Garlic Cloves
- 🔪 1 Poblano Pepper
- 3 oz. Pineapple Chunks
- 🔪 2 tsp. Chipotle Seasoning
- 6 Small Flour Tortillas
- 2 Tbsp. Tomato Puree
- 🔪 ½ oz. Crispy Jalapeños

Customize It Options

- 10 oz. Ground Pork
- 20 oz. Double Portion Ground Pork
- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Steak Strips

Difficulty Level

EASY

Spice Level

SPICY

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/22467

*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
- Ingredient(s) used more than once: **lime zest**

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, working in batches, if necessary.
- If using **ground turkey**, follow same instructions as ground pork in Step 2, breaking up until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Step 2 breaking up until no pink remains and burger is heated through, 4-6 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as ground pork in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Marinate Shallot and Prepare Ingredients

- Zest **lime**, halve, and juice.
- Halve and peel **shallot**. Cut into thin strips.
- In a mixing bowl, combine shallot, lime juice, and a pinch of **salt** and **pepper**. Set aside, at least 10 minutes, stirring a couple times to marinate evenly.
- While shallot marinates, cut **pineapple chunks** into small pieces.
- Stem **poblano pepper**, seed, and cut into ½” dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Mince **garlic**.



2. Start the Filling

- Place a medium non-stick pan over medium heat.
- Add 1 tsp. **olive oil**, **ground pork**, ¼ tsp. **salt**, and **chipotle seasoning** to hot pan. Stir often, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 6-8 minutes.
- Add **garlic** and cook until aromatic, 30-60 seconds.
- Transfer pork to a plate. Keep pan on burner and raise heat to medium-high.



3. Finish the Filling

- Add 1 tsp. **olive oil**, **poblano pepper**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until softened, 3-4 minutes.
- Add **cooked pork**, **tomato puree**, a pinch of salt, and **pineapple chunks**. Stir occasionally until pork is coated, 4-5 minutes.
- Remove from burner and stir in 1 tsp. **lime zest** (reserve remaining for garnish).



4. 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.



5. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **filling** and garnishing with **marinated shallot** (to taste), **crispy jalapeños** (to taste), and remaining **lime zest** (to taste). Bon appétit!