



# Pork and Guacamole Tostadas

WITH CHEESE

Classic



### Prep & Cook Time

25-35 MIN

### Cook Within

5 DAYS

### Difficulty Level

INTERMEDIATE

### Spice Level

MILD

### You Will Need

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

### Ingredients

- 1 oz. Shredded Cheddar-Jack Cheese
  - 2 Tbsp. Tomato Puree
  - 4 oz. Guacamole
  - 1 Jalapeño Pepper
  - 1 Red Onion
  - ¼ oz. Cilantro
  - 2 tsp. Fajita Seasoning
  - 4 Small Flour Tortillas
- Customize It Options**
- 10 oz. Ground Pork
  - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
  - 10 oz. Steak Strips
  - 10 oz. Ground Beef
  - 20 oz. Double Portion Ground Pork

### 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/22468](http://www.homechef.com/22468)

\*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: **cilantro**

### 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 beef**, follow same instructions as ground pork in Step 3, breaking up beef until no pink remains and beef reaches minimum internal temperature, 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 3, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as ground pork in Step 3, stirring occasionally until no pink remains and chicken reaches minimum internal temperature, 5-7 minutes.



### 2. Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Halve and peel **onion**. Cut halves into 1/4" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and cut into 1/4" dice. Wash hands and cutting board after working with jalapeño.



### 4. Cook the Vegetables

- Return pan used to cook pork to medium heat and add 1 tsp. **olive oil**.
- Add **onion, jalapeño** (to taste), and half the **cilantro** (reserve remaining for garnish) to hot pan. Stir occasionally until tender, 3-5 minutes.



### 1. Bake the Tortillas

- 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 on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas. Bake in hot oven until browned and crispy, 4-6 minutes.
- While tortillas bake, continue recipe.



### 3. Cook the Pork

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil, ground pork, 1/4 tsp. salt**, and a pinch of **pepper** to hot pan. Stir occasionally, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Transfer pork to a plate. Reserve pan; no need to wipe clean.



### 5. Finish Pork Mixture and Finish Dish

- Add **pork and any accumulated juices, fajita seasoning, tomato puree**, and 1/4 cup **water** to hot pan and stir to combine. Cook until sauce coats pork, 1-2 minutes.
- Remove from burner and season with a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, spreading **guacamole** on **tortillas** and topping with pork mixture. Garnish with **cheese** and reserved **cilantro**. Bon appétit!