

Pork and Guacamole Tostadas

WITH CHEESE Classic



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25-35 MIN	5 D
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Difficulty Level	Snic

Prep & Cook Time

INTERMEDIATE

Cook Within 5 DAYS

Spice Level

You Will Need

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

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

*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.

Ingredients

1 oz. Shredded Cheddar-Jack Cheese

2 Tbsp. Tomato Puree

4 oz. Guacamole

→ 1 Jalapeño Pepper

1 Red Onion

1/4 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

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
- 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.



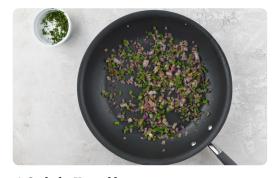
1. Bake the Tortillas

- 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.



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.



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!

