



Tangy Pork Al Pastor-Style Tacos

WITH PINEAPPLE JALAPEÑO SALSA

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
2 Mixing Bowls, Large Non-Stick Pan

Ingredients

- 2 tsp. Fajita Seasoning
 - 2 oz. Sour Cream
 - 2 tsp. Chicken Demi-Glace Concentrate
 - 7 oz. Diced Jalapeño Pepper
 - 6 Small Flour Tortillas
 - 1 Lime
 - 1/4 oz. Cilantro
 - 4 oz. Slaw Mix
 - 4 oz. Pineapple Chunks
- Customize It Options**
- 10 oz. Sliced Pork
 - 10 oz. Steak Strips
 - 10 oz. Diced Boneless Skinless Chicken Breasts

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/22543

*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



1. Prepare the Ingredients

- Zest and halve **lime**. Cut one half into wedges and juice the other half.
- Coarsely chop **cilantro** (no need to stem).
- Pat **sliced pork** dry. Coarsely chop, then separate pieces.

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Follow same instructions as sliced pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips**, follow same instructions as sliced pork in step 2, stirring occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **jalapeños** (to taste) to hot pan and stir occasionally until tender, 2-3 minutes.
- Transfer jalapeños to a mixing bowl. Keep pan over medium-high heat. Add sliced pork to hot pan and stir occasionally, 5 minutes.
- Stir in ¼ cup **water**, a pinch of **salt**, **demi-glace**, and **fajita seasoning**. Bring to a simmer.
- Once simmering, cook until liquid reduces slightly, no pink remains on pork, and pork reaches a minimum internal temperature of 145 degrees, 2-3 minutes.
- Remove from burner. Rest, 3 minutes.
- While filling cooks, continue recipe.



3. Make the Salsa and Slaw

- Add **pineapples**, **cilantro**, 1 tsp. **lime zest**, and ¼ tsp. **salt** to mixing bowl with **jalapeños**. Stir to combine, mashing pineapples into coarse chunks. Set aside.
- In another mixing bowl, combine **slaw mix**, 2 tsp. **lime juice**, 2 tsp. **olive oil**, and ¼ tsp. **salt**. Set aside.



4. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, placing **filling** in tortillas and garnishing with **slaw**, **salsa** (to taste), and **sour cream**. Squeeze **lime wedges** over to taste. Bon appétit!