



One-Pan Pork Tacos

WITH PINEAPPLE-LIME SALSA

4-Serving Family Meal



Prep & Cook Time
25-35 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt
Mixing Bowl, Large Non-Stick Pan

Ingredients
20 oz. Ground Pork
12 Small Flour Tortillas
2 oz. Shredded Cheddar-Jack Cheese
3 oz. Sour Cream
2 Tbsp. Taco Seasoning
1 Red Bell Pepper
½ oz. Cilantro
5 oz. Pineapple Chunks
1 Red Onion
1 Lime

Difficulty Level
EASY

Spice Level
NOT 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/22928

*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: **onion, cilantro**



1. Prepare the Ingredients

- Remove stem, seeds, ribs, and cut **bell pepper** into ½" dice.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Coarsely chop **pineapple**.
- Stem and coarsely chop **cilantro**.
- Halve and peel **onion**. Cut halves into ¼" dice.



2. Cook the Ground Pork

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground pork** and ¼ tsp. **salt** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.



3. Add the Vegetables

- Add **bell peppers** and **onions** (reserve 2 Tbsp. for salsa) to hot pan. Stir occasionally until peppers have softened, 4-6 minutes.
- Add **taco seasoning**, ¼ tsp. **salt**, and half the **cilantro** (reserve remaining for salsa). Stir to combine.
- Remove from burner.



4. Make the Salsa

- In a mixing bowl, combine **pineapples**, remaining **cilantro**, remaining **onions**, 1 tsp. **lime juice**, and a pinch of **salt**. Set aside.



5. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds.
- Plate dish as pictured on front of card, filling tortillas with **pork** and topping with **salsa**, **cheese**, and **sour cream**. Squeeze **lime wedges** over to taste. Bon appétit!