



Acapulco-Style Pork Tacos

WITH CHEDDAR-JACK AND JALAPEÑO RANCH SLAW

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

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

Ingredients

- 1½ fl. oz. Jalapeño Ranch Dressing
 - ½ oz. Garlic Sunflower Oil
 - 2 Green Onions
 - 2 tsp. Fajita Seasoning
 - 1 Roma Tomato
 - 4 oz. Slaw Mix
 - 2 tsp. Chicken Demi-Glace Concentrate
 - 2 oz. Shredded Cheddar-Jack Cheese
 - 6 Small Flour Tortillas
- Customize It Options**
- 10 oz. Sliced Pork
 - 8 oz. Shrimp
 - 10 oz. Steak Strips
 - 10 oz. Diced Boneless Skinless Chicken Breasts
 - 20 oz. Double Portion Sliced 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/23428

*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
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **20 oz. sliced pork**, follow same instructions as 10 oz. sliced pork, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry and season all over with a pinch of **salt** and **pepper**. Follow same instructions as sliced pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry and season all over with a pinch of salt and pepper. Follow same instructions as sliced pork in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **steak strips**, follow same instructions as sliced pork in Step 2, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Core **tomato** and cut into 1/2" dice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- In a mixing bowl, combine **slaw mix**, **garlic oil**, **dressing** (to taste), and a pinch of **pepper**. Set aside.



2. Start the Filling

- Pat **sliced pork** dry. Coarsely chop, then separate pieces. Season all over with a pinch of **salt** and **pepper**.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add sliced pork and **demi-glace** to hot pan. Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.



3. Finish the Filling

- Stir **tomatoes**, **white portions of green onions**, a pinch of **salt**, and **fajita seasoning** into hot pan. Stir often until tomatoes break down slightly, 1-2 minutes.
- Remove from burner. Rest, 3 minutes.



4. Warm Tortillas and Finish Dish

- 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.
- Plate dish as pictured on front of card, filling tortillas with **filling** and topping with **slaw**, **cheese**, and **green portions of green onions**. Bon appétit!