

Al Pastor-Style Pork Tacos

WITH PINEAPPLE

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt
Large Non-Stick Pan,
Microwave-Safe Bowl

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 8 oz. Cooked White Rice
 - 1 Lime
 - ¼ oz. Cilantro
 - 🌶️ 1 Poblano Pepper
 - 6 oz. Pineapple Chunks
 - 4 tsp. Fiesta Seasoning
 - 8 Small Flour Tortillas
 - 2 Tbsp. Tomato Puree
 - 1 oz. Grated Parmesan Cheese
- Customize It Options**
- 16 oz. Ground Pork
 - 16 oz. Ground Turkey
 - 16 oz. Ground Beef
 - 20 oz. Diced Boneless Skinless Chicken Breasts

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Your opinion matters!



Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/32060

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry



1. Prepare the Ingredients

- Zest and halve **lime**. Cut one half into wedges and juice the other half.
- Stem **poblano pepper**, seed, and cut into 1/2" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, break up until turkey reaches minimum internal temperature, 6-8 minutes.



2. Cook the Filling

- Drain **pineapples**.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **ground pork, poblanos** (use less if spice-averse), 1/2 tsp. **salt**, and **fiesta seasoning** to hot pan. *Kids not a fan of extra heat? Feel free to skip the poblanos.*
- Stir often, breaking up pork, until peppers are tender, no pink remains on pork, and pork reaches a minimum internal temperature of 160 degrees, 6-8 minutes.
- Add **tomato puree**, pineapples, and 1/4 cup **water**. Stir occasionally until sauce coats pork, 4-5 minutes.
- Remove from burner. Stir in 2 tsp. **lime juice** and 1 tsp. **lime zest**.
- While filling cooks, continue recipe.



4. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *If tortillas come folded, keep folded.*
- Carefully remove from microwave.
- Plate dish as pictured on front of card, filling tortillas with **filling** and topping with **cheese**. Squeeze **lime wedges** over to taste. Bon appétit!



3. Heat the Rice

- Massage **rice** in bag to break up any clumps. Remove rice from packaging. Place rice and 1/4 tsp. **salt** in a microwave-safe bowl. Microwave uncovered until heated through, 2-3 minutes.
- Carefully remove from microwave. Rest, 2 minutes.
- While rice heats, mince **cilantro**; no need to stem.
- Fluff rice with a fork, then stir in cilantro.