



In your box

1 Lime
1 Shallot
2 Garlic Cloves
1 Poblano Pepper
3 oz. Pineapple Chunks
1 tsp. Chipotle Seasoning
6 Small Flour Tortillas
2 Tbsp. Tomato Paste
½ oz. Crispy Jalapeños

Customize It Options

12 oz. Ground Pork
13 oz. Boneless Skinless Chicken Breasts
10 oz. Steak Strips
10 oz. Antibiotic-Free Ground Beef

You will need

Mixing Bowl, Medium Non-Stick Pan



Customer Favorite

AI Pastor Pork Tacos

with pineapple and chipotle

NUTRITION per serving—Calories: 753, Carbohydrates: 65g, Fat: 34g, Protein: 41g, Sodium: 387mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry
- ☐ Ingredient(s) used more than once: **lime zest**

Customize It Instructions

- If using **chicken**, pat dry and, on a separate cutting board, cut into 1" dice. Season all over with a pinch of salt and pepper. Follow same instructions in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Follow same instructions in Step 4.
- If using **steak strips**, separate into a single layer and pat dry. Season with a pinch of salt and pepper. Follow same instructions in Step 2, stirring occasionally until no pink remains, 4-6 minutes. Follow same instructions in Step 4.
- If using **ground beef**, follow same instructions in Step 2, breaking up with a spoon until no pink remains, 4-6 minutes. Follow same instructions in Step 4.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare Ingredients and Marinate Shallot

- Zest **lime**, halve, and juice.
- Halve and peel **shallot**. Cut into thin strips.
- Mince **garlic**.
- Stem **poblano pepper**, seed, and cut into ½" dice.
- Cut **pineapple chunks** into small pieces.
- In a mixing bowl, combine shallot strips with lime juice and a pinch of **salt** and **pepper**. Set aside at least 10 minutes, stirring a couple times to marinate evenly.



2

Cook the Pork

- Place a medium non-stick pan over medium heat. Add 1 tsp. **olive oil**, **ground pork**, ¼ tsp. **salt**, and **chipotle seasoning** to hot pan. Cook, breaking up meat, until no pink remains, 6-8 minutes.
- Add **garlic** and cook until aromatic, 30-60 seconds.
- Transfer pork to a plate. Reserve pan; no need to wipe clean.
- While pork cooks, warm tortillas.



3

Warm the Tortillas

- Stack **tortillas** and cover with a moist paper towel. Microwave until warm, 30 seconds.
- Transfer warmed tortillas immediately to a piece of foil and form a pouch to keep tortilla warm.



4

Cook the Filling

- Return pan used to cook pork to medium-high heat. Add 1 tsp. **olive oil**, **poblano pepper**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until softened, 3-4 minutes.
- Add **ground pork**, **tomato paste**, and **pineapple chunks** and stir occasionally until tomato paste coats pork, 4-5 minutes.
- Remove from burner and stir in 1 tsp. **lime zest** (reserve remaining for garnish).



5

Finish the Dish

- Plate dish as pictured on front of card, placing **filling** in each **tortilla** and garnishing with **pickled shallot** (to taste), **crispy jalapeños** (to taste), and remaining **lime zest**. Bon appétit!