



### In your box

- 1 Shallot
- 1 Lime
- 3 oz. Pineapple Chunks
- 1 oz. Queso Fresco
- 12 oz. Ground Pork
- 1 tsp. Chipotle Seasoning
- 6 Small Flour Tortillas
- ½ oz. Baby Arugula
- 1 oz. Sour Cream

Customer Favorite

## Al Pastor Pork Flautas

with pineapple and queso fresco

NUTRITION per serving—Calories: 855, Carbohydrates: 61g, Fat: 47g, Protein: 43g, Sodium: 1484mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**5 days**

Difficulty Level   
**Easy**

Spice Level   
**Not Spicy**



## 🕒 You will need

Olive Oil, Salt, Pepper

2 Mixing Bowls, Large Non-Stick Pan

## 👑 Before you cook

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

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **shallot, shallot marinade**



1

### Prepare Ingredients and Pickle Shallot

- Peel and halve **shallot**. Slice one half into thin strips. Cut other half into a small dice.
- Halve **lime** and juice.
- Combine shallot strips, lime juice, and a pinch of **salt** in a mixing bowl. Marinate at least 10 minutes
- While shallot marinates, coarsely chop **pineapple**.
- Crumble **queso fresco**.



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### Cook the Filling

- Place a large non-stick pan over medium-high heat. Add **ground pork** to hot pan and stir often, breaking up with a spoon, until no pink remains, 5-7 minutes.
- Add **diced shallot** and **chipotle seasoning**. Stir occasionally until shallot begins to get tender, 3 minutes.
- Add **pineapple** and ½ cup **water** and stir occasionally until water evaporates, 4-6 minutes.
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Transfer filling to a plate, and refrigerate until cool enough to handle.
- Wipe pan clean and reserve.



3

### Roll the Flautas

- To make tortillas more pliable, wrap in a damp paper towel and microwave, 30 seconds.
- Lay **tortillas** on clean work surface. Divide **filling** equally in the center of each tortilla.
- Roll tortillas and place on a plate, seam side down.



4

### Crisp the Flautas

- Return pan used to cook filling to medium heat and add 1 Tbsp. **olive oil**.
- Working in batches if needed, place **flautas** in hot pan, seam side down. Cook until browned on one side, 2-3 minutes.
- Gently roll to opposite side and cook until browned, 2-3 minutes. *Replenish oil if necessary.*
- Remove from burner.



5

### Dress Arugula and Finish Dish

- In another mixing bowl, combine 1 tsp. **shallot marinade**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Add **arugula** to bowl and toss to coat.
- Plate dish as pictured on front of card, garnishing with **sour cream**, dressed arugula, **pickled shallot** (to taste), and **queso fresco**. Bon appétit!