



In your box

- 1 Jalapeño Pepper
- 2 fl. oz. Jerk Sauce
- 3 oz. Pineapple Chunks
- 1 Lime
- 4 oz. Slaw Mix
- ¼ oz. Cilantro
- 6 Small Flour Tortillas
- 10 oz. Steak Strips



Jerk Steak Tacos

with caramelized pineapple slaw

NUTRITION per serving—Calories: 656, Carbohydrates: 65g, Fat: 25g, Protein: 36g, Sodium: 1401mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild

📌 You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan, Mixing Bowl

👑 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: **jalapeño**



1

Prepare the Ingredients

- Coarsely chop **pineapple**.
- Mince **cilantro** (no need to stem).
- Halve **lime** and juice.
- Slice half the **jalapeño** into thin rounds. Stem remaining jalapeño, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Separate **steak strips** into a single layer and pat dry. Season with ¼ tsp. **salt** and a pinch of **pepper**.



2

Cook Pineapple and Make Slaw

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **pineapple** to hot pan and stir occasionally until lightly charred, 2-3 minutes.
- Transfer pineapple to a mixing bowl and combine with **slaw mix**, **cilantro**, 1 tsp. **lime juice**, 1 tsp. olive oil, and a pinch of **salt** and **pepper**. Set aside.
- Reserve pan, no need to wipe clean.



3

Cook the Steak Strips

- Return pan used to char pineapple to medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips** and **minced jalapeños** (to taste) to hot pan. Stir occasionally until no pink remains, 4-6 minutes.
- Stir in **jerk sauce** and remove from burner.
- While steak strips cook, heat tortillas.



4

Heat the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave, 30 seconds.



5

Assemble the Tacos

- Plate dish as pictured on front of card, filling each **tortilla** with **steak strips**, **pineapple slaw**, and **jalapeño rounds** (to taste). Bon appétit!