



#### In your box

- 1 Red Bell Pepper
- 1 tsp. Asian Garlic and Ginger Seasoning
- 2 oz. Sour Cream
- 4 oz. Pineapple Chunks
- 4 Small Flour Tortillas
- 2 tsp. Coffee Rub
- 3 oz. BBQ Sauce
- 2 Green Onions

#### Customize It Options

- 12 oz. Ground Pork
- 10 oz. Steak Strips
- 12 oz. Ground Turkey
- 12 oz. Diced Boneless Skinless Chicken Breasts

#### You will need

- Olive Oil, Salt, Cooking Spray
- Mixing Bowl, Large Non-Stick Pan, Baking Sheet



Staff Pick

## Maui Pork Tostadas

with ginger-garlic sour cream and red pepper

NUTRITION per serving—Calories: 831, Carbohydrates: 65g, Fat: 46g, Protein: 38g, Sodium: 1574mg.  
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  
**Intermediate**

Spice Level  
**Mild**

## 👑 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
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: green onions

## Customize It Instructions

- If using **ground turkey**, follow same instruction as ground pork in Step 4, adding 1 Tbsp. **olive oil** and stirring occasionally and breaking up turkey into small pieces with a spoon, until no pink remains, 7-9 minutes.
- If using **diced chicken breasts**, follow same instructions as ground pork in Step 4 cooking over medium heat and stirring occasionally until chicken is browned and reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips**, follow same instructions as ground pork in Step 4, stirring occasionally until no pink remains on steak, 4-6 minutes.

### Minimum Internal Temperature

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



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## Make the Tostadas

- *Tip: Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps.*
- Poke **tortillas** with a fork all over, 10 times for each tortilla. Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, prepare ingredients.



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## Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Trim and mince white portions of **green onions**. Thinly slice green portions on an angle. Keep white and green portions separate.
- Drain **pineapple** and halve pieces.



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## Sear the Pineapple

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **pineapple** to hot pan and cook undisturbed until lightly charred, 2-4 minutes.
- Transfer pineapple to a plate. Reserve pan; no need to wipe clean.



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## Make the Topping

- Return same pan used to cook pineapple to medium-high heat and add 2 tsp. **olive oil**. Add **red bell pepper** to hot pan and cook until starting to soften, 2-3 minutes.
- Add **ground pork**, **coffee rub**, and ¼ tsp. **salt**. Cook, breaking up meat with a spoon, until pork is mostly browned, 4-5 minutes.
- Stir in **BBQ sauce** until sauce coats pork and no pink remains on meat, 1-2 minutes.
- While pork cooks, make ginger-garlic sour cream.



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## Make Ginger-Garlic Sour Cream and Finish Dish

- In a mixing bowl, combine **sour cream**, **garlic and ginger seasoning**, **white portions of green onions**, and a pinch of **salt**.
- Plate dish as pictured on front of card, spreading ginger-garlic sour cream on **tostadas**. Add **topping** and garnish with **pineapple** and **green portions of green onions**. Bon appétit!