



In your box

4 oz. Chili Lime Rice
½ oz. Crispy Jalapeños
¼ oz. Cilantro
5 oz. Corn Kernels
6 Small Flour Tortillas
2 oz. Sour Cream
1 Tbsp. Taco Seasoning

Customize It Options

12 oz. Ground Pork
4 Beyond Sausage Links
10 oz. Antibiotic-Free Ground Beef
12 oz. Ground Turkey

*Contains: milk, wheat



Oven-Ready

Pork Tacos with Chili Lime Rice and corn

NUTRITION per serving—Calories: 872, Carbohydrates: 80g, Fat: 44g, Protein: 42g, Sodium: 1454mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **rice** and **corn** in provided tray. Top with **ground pork**, breaking into crumbles. Top pork with **seasoning blend** and 2 Tbsp. **water**.
- *If using Beyond Meat sausage, ground beef, or ground turkey, follow same instructions.*



Bake the Meal

- Bake uncovered in hot oven until **meal** reaches a minimum internal temperature of 160 degrees, 15-17 minutes.
- *If using **ground beef**, follow same instructions. If using **Beyond Meat sausage**, bake uncovered until meal is warmed through, 15-16 minutes. If using **ground turkey**, bake uncovered in hot oven until turkey reaches a minimum internal temperature of 165 degrees, 15-17 minutes.*
- Carefully remove from oven. Stir to combine, breaking up pork.



Assemble the Tacos

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Stem **cilantro**, reserving leaves.
- Place **pork mixture** in tortillas and top with **sour cream**, **crispy jalapeños** (to taste), and cilantro leaves. Bon appétit!