



In your box

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

Customize It Options

12 oz. Ground Pork
24 oz. Ground Pork–Double Portion
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



1

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 ground beef, ground turkey, or 24 oz. ground pork, follow same instructions.*



2

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 or 24 oz. ground pork, follow same instructions. If using ground turkey, bake uncovered in hot oven until meal reaches a minimum internal temperature of 165 degrees, 15-17 minutes.*
- Carefully remove from oven. Stir meal, breaking up pork.



3

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!