



In your box

- 4 oz. Guacamole
- 4 Small Flour Tortillas
- 2 tsp. Fajita Seasoning
- 2 Tbsp. Tomato Paste
- 1 Jalapeño Pepper
- 1 Lime
- 1 Red Onion
- ¼ oz. Cilantro
- 1 oz. Shredded Oaxacan Cheese

Customize It Options

- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Ground Beef
- 12 oz. Ground Turkey

*Contains: milk, wheat

You will need

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



Pork and Guacamole Tostadas

with cheese

NUTRITION per serving—Calories: 843, Carbohydrates: 49g, Fat: 55g, Protein: 41g, Sodium: 1527mg.

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

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: **cilantro**

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Step 3, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes
- If using **ground turkey**, follow same instructions as ground pork in Step 3, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.

Minimum Internal Temperature

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



1

Bake the Tortillas

- 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.



2

Prepare the Ingredients

- Quarter **lime**.
- Mince **cilantro** (no need to stem).
- Halve and peel **onion**. Cut halves into ¼" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and cut into ¼" dice. Wash hands and cutting board after working with jalapeño.



3

Cook the Ground Pork

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil**, **ground pork**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Transfer pork to a plate. Reserve pan; no need to wipe clean.



4

Cook the Vegetables

- Return pan used to cook pork to medium heat and add 1 tsp. **olive oil**.
- Add **onion**, **jalapeño** (to taste), and half the **cilantro** (reserve remaining for garnish) to hot pan. Stir occasionally until tender, 3-5 minutes.



5

Finish Topping and Finish Dish

- Add **pork and any accumulated juices**, **seasoning blend**, **tomato paste**, and ¼ cup **water** to pan and stir to combine. Cook until sauce coats pork, 1-2 minutes.
- Remove from burner and season with a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, spreading **guacamole** on **tortillas** and topping with pork mixture. Garnish with **cheese** and reserved **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!