



In your box

- 1 Lime
- ½ oz. Crispy Jalapeños
- 2 Tbsp. Tomato Paste
- 6 Small Flour Tortillas
- 1 tsp. Chipotle Seasoning
- 3 oz. Pineapple Chunks
- 1 Poblano Pepper
- 2 Garlic Cloves
- 1 Shallot

Customize It Options

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

*Contains: wheat

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Medium Non-Stick Pan



Customer Favorite

AI Pastor Pork Tacos

with pineapple and chipotle

NUTRITION per serving—Calories: 783, Carbohydrates: 65g, Fat: 42g, Protein: 39g, Sodium: 1385mg.

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

Easy

Spice Level

Spicy

👑 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
- Ingredient(s) used more than once: **lime zest**

Customize It Instructions

- If using **ground turkey**, follow same instructions as ground pork in Step 2, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 2, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **Beyond Sausage**, follow same instructions as ground pork in Step 2, crumbling into bite-sized pieces, cook until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.*

Minimum Internal Temperature

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



1

Prepare Ingredients and Marinate Shallot

- Zest **lime**, halve, and juice.
- Halve and peel **shallot**. Cut into thin strips.
- In a mixing bowl, combine shallot strips with lime juice and a pinch of **salt** and **pepper**. Set aside at least 10 minutes, stirring a couple times to marinate evenly.
- While shallot marinates, stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Cut **pineapple chunks** into small pieces.
- Mince **garlic**.



2

Cook the Pork

- Place a medium non-stick pan over medium heat. Add 1 tsp. **olive oil**, **ground pork**, ¼ tsp. **salt**, and **chipotle seasoning** to hot pan. Stir often, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 6-8 minutes.
- Add **garlic** and cook until aromatic, 30-60 seconds.
- Transfer pork to a plate. Keep pan on burner and raise heat to medium-high.



3

Cook the Filling

- Add 1 tsp. **olive oil**, **poblano pepper**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until softened, 3-4 minutes.
- Add **ground pork**, **tomato paste**, and **pineapple chunks**. Stir occasionally until tomato paste coats pork, 4-5 minutes.
- Remove from burner and stir in 1 tsp. **lime zest** (reserve remaining for garnish).



4

Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



5

Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **filling** and garnishing with **pickled shallot** (to taste), **crispy jalapeños** (to taste), and remaining **lime zest**. Bon appétit!