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## PORK & PINEAPPLE TACOS

with Pickled Veggies & Garlic Lime Crema

**WHAT WE SEND** (2 servings | 4 servings)  
\* Keep refrigerated



**Lime \***  
(1 | 2)



**Garlic**  
(1 Clove | 2 Cloves)



**Jalapeño \***  
(1 | 1)



**Red Onion**  
(1 | 2)



**Pineapple Cup**  
(1 | 2)



**Sour Cream \***  
(1 | 2)  
*Contains: Milk*



**Ground Pork \***  
(1 | 2)



**Southwest Spice**  
(1 | 2)



**Flour Tortillas \***  
(1 | 2)  
*Contains: Wheat*

PREP IN **10 MIN** READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



**Shrimp** 🍤  
(1 | 2)  
*Contains: Shellfish*

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(2 tsp | 4 tsp)

**Sugar**  
(½ tsp | 1 tsp)

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If you have a few extra minutes, ditch the microwave in step 4 and try charring your tortillas over the flames of your gas stove! This'll give 'em smoky, fire-touched flavor *and* a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

1.



Wash and dry produce. Zest and quarter lime. Peel and finely chop garlic. Thinly slice **half the jalapeño** (**whole jalapeño for 4 servings**) into rounds, removing ribs and seeds for less heat. Halve, peel, and thinly slice **onion**. Drain **pineapple** (*psst—save the juice for adding to cocktails or smoothies*).

2.



In a small bowl, combine **sour cream**, **1 TBSP water** (**2 TBSP for 4 servings**), a **squeeze of lime juice**, a **pinch of garlic**, **salt**, **pepper**, and as much **lime zest** as you like. In a separate small bowl, combine **sliced jalapeño**, **1/3 cup onion** (**2/3 cup for 4**), **1/2 tsp sugar** (**1 tsp for 4**), a **squeeze of lime juice**, and a **pinch of salt and pepper**. Set aside to pickle, stirring occasionally.

3.



Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **remaining onion** and a **pinch of salt and pepper**. Cook, stirring, until softened, 4–5 minutes. Add **pork**, **Southwest Spice**, and another **pinch of salt and pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4–6 minutes. Stir in **pineapple** and **remaining garlic**. Cook until browned and fragrant, 1 minute more. Turn off heat.

↔ Rinse **shrimp** under cold water, then pat dry with paper towels. Simply cook through this step as instructed, swapping in shrimp for pork; cook, stirring occasionally, until opaque and cooked through, 3–4 minutes.

4.



While pork cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.

5.



Divide **tortillas** between plates; fill with **pork filling** and as many **pickled veggies** (**draining first**) as you like. Drizzle with **garlic lime crema**. Serve with **remaining lime wedges** on the side.

*Ground Pork is fully cooked when internal temperature reaches 160 degrees.  
Shrimp are fully cooked when internal temperature reaches 145 degrees.*

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