

# Spiced Pork Tacos

*with Avocado, Pickled Onion & Elote-Style Corn*

A Mexican street food favorite, elote is corn on the cob served with a bevy of tasty toppings. In this recipe, we're preparing an irresistible take on elote—slathered in Mexican crema and dusted with Cotija cheese, traditional spices and cilantro. We're serving the corn alongside hearty tacos, filled with slices of juicy pan-seared pork, creamy avocado and quick pickled onion for a bright, crunchy finish. All together, these delicious flavors make for the perfect summer taco night.



#### Blue Apron Wine Pairings

Condesa Patricia Rosé of Tempranillo, 2015



## Ingredients

4 Boneless, Center-Cut Pork Chops  
8 Flour Tortillas  
2 Ears of Corn  
1 Red Onion  
1 Bunch Cilantro

### Knick Knacks

2 Tablespoons Champagne Vinegar  
1 Tablespoon Sugar  
½ Cup Mexican Crema  
¼ Cup Grated Cotija Cheese  
1 Tablespoon Mexican Spice Blend  
(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

**Makes:** 4 servings | **Calories:** about 700 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 25–35 minutes



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Recipe #306



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## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and thinly slice the onion. Remove and discard the husks and silks of the corn; cut each cob in half. Pick the cilantro leaves off the stems; discard the stems. In a small bowl, combine the **crema** and **¼ of the vinegar**; season with salt and pepper to taste.

2



## Pickle the onion:

In a large pan (nonstick, if you have one), combine the **onion**, **sugar**, **remaining vinegar** and **¼ cup of water**; heat to boiling on high. Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the onion has softened and the liquid is slightly reduced in volume. Transfer to a heatproof bowl. Set aside to pickle, stirring occasionally, for at least 10 minutes. Rinse and wipe out the pan.

3



## Cook the pork chops:

While the onion pickles, pat the **pork chops** dry with paper towels; season with salt, pepper and **all but a big pinch of the spice blend** on both sides. In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork chops and cook 3 to 4 minutes per side, or until browned and cooked through. Transfer to a cutting board; set aside in a warm place to rest for at least 5 minutes.

4



## Warm the tortillas:

While the pork chops rest, stack the **tortillas** on a large piece of aluminum foil; tightly wrap the foil around the tortillas. Carefully place directly onto the oven rack. Warm 6 to 8 minutes, or until heated through. Carefully remove from the oven and unwrap; transfer to a serving dish.

5



## Cook & dress the corn:

While the tortillas warm, add the **corn** to the pot of boiling water. Cook 2 to 3 minutes, or until bright yellow and slightly softened. Drain thoroughly; set aside to cool slightly. Just before serving, place **half the seasoned crema** on a plate; roll the cooked corn in the crema to thoroughly coat. Transfer to a serving dish. Sprinkle the coated corn with **half the cheese** and the **remaining spice blend**. Garnish with **¼ of the cilantro**.

6



## Assemble the tacos & serve your dish:

Find the lines of muscle (or grain) of the **rested pork chops**; thinly slice crosswise against the grain. Divide the sliced pork chops, **pickled onion** (draining before adding) and **remaining seasoned crema**, **cheese** and **cilantro** between the **warmed tortillas**. Serve with the **dressed corn** on the side. Enjoy!