

# Pork & Cabbage Tacos

*with Pineapple & Pickled Jalapeño Salsa*

**PREP TIME:** 15 minutes

**COOK TIME:** 15-25 minutes

**SERVINGS:** 2

Chefs, it takes just three ingredients to create the delicious salsa for tonight's pork tacos. We're combining sweet, juicy pineapple with spicy pickled jalapeño and the citrusy zing of lime, for the perfect balance of sweetness, brightness and tang. For even more flavor, we're sprinkling the salsa with some zesty Mexican spices—the same spices we're using to liven up the pork filling in our irresistible tacos.



#### BLUE APRON WINE PAIRING:

Le P'tit Paysan Riesling, 2016

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## Ingredients



10 oz  
GROUND PORK



4  
FLOUR TORTILLAS



4 oz  
CUBED PINEAPPLE



2 cloves  
GARLIC



2  
SCALLIONS



1  
LIME



1/2 lb  
GREEN CABBAGE

#### KNICK KNACKS:



2 Tbsp  
GRATED COTIJA  
CHEESE



2 Tbsp  
TOMATO PASTE



1/2 oz  
SLICED PICKLED  
JALAPEÑO PEPPER



1 Tbsp  
MEXICAN SPICE  
BLEND



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### 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves.
- ☐ Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- ☐ Small dice the pineapple.
- ☐ Peel and mince the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Finely chop the pepper. Thoroughly wash your hands and cutting board immediately after handling the pepper.



### 2 Marinate the cabbage:

- ☐ In a large bowl, combine the **cabbage**, the **juice of 2 lime wedges** and a drizzle of olive oil. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

### 3 Make the salsa:

- ☐ While the cabbage marinates, in a medium bowl, combine the **pineapple** (and any juice), **lime zest**, the **juice of the remaining lime wedges** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper to taste.



### 4 Make the filling:

- ☐ While the cabbage continues to marinate, in a medium pan, (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **ground pork** (removing and discarding the paper lining from the bottom) and season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and cooked through. Carefully drain off and discard any drippings from the pan.
- ☐ Add the **garlic**, **tomato paste**, **white bottoms of the scallions** and **all but a pinch of the spice blend**. Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until fragrant.
- ☐ Add **½ cup of water** and cook, stirring frequently, 1 to 2 minutes, or until thickened and saucy. Turn off the heat. Season with salt and pepper to taste.

### 5 Warm the tortillas:

- ☐ While the pork cooks, stack the **tortillas** on a large piece of aluminum foil; tightly wrap the foil around the tortillas.
- ☐ Carefully place directly onto the oven rack and warm 6 to 8 minutes, or until heated through. Remove from the oven and carefully unwrap; transfer to a clean, dry work surface.



### 6 Plate your dish:

- ☐ Divide the **marinated cabbage** between the **warmed tortillas**; top with the **filling**. Garnish with the **cheese** and **green tops of the scallions**; divide between 2 dishes. Divide the **salsa** between 2 separate dishes; garnish with the **remaining spice blend**.
- ☐ Serve the tacos with the salsa on the side. Enjoy!