

Roasted Pork Tacos

with Spicy Pinto Beans & Lime Sour Cream

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight's tacos are inspired by carnitas, a popular Mexican dish of shredded braised pork. For our quick-cooking take, we're filling corn tortillas with sliced roasted pork and pinto beans cooked with garlic, lime juice, fresh jalapeño, and Mexican spices. Dollops of lime zest-seasoned sour cream mellow the beans' heat. We're also topping our tacos with thin-sliced radishes, marinated in a bit of vinegar for the perfect, crunchy contrast.



BLUE APRON WINE PAIRING:

Kōtuku Pinot Noir, 2014

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Ingredients



1
PORK ROAST



4
CORN TORTILLAS



1 1/2 cups
PINTO BEANS



2 cloves
GARLIC



3 oz
RADISHES



1
LIME

KNICK KNACKS:



1
SHALLOT



1/4 cup
SOUR CREAM



1
JALAPEÑO PEPPER



1 Tbsp
RICE VINEGAR



1 Tbsp
MEXICAN SPICE BLEND*

* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



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1 Sear & roast the pork:

- ☐ Preheat the oven to 450°F. Line a sheet pan with aluminum foil. Pat the **pork** dry with paper towels; season with salt and pepper on all sides. In a large, high-sided pan (or pot), heat 1 teaspoon of olive oil on medium-high until hot. Add the seasoned pork. Cook, turning occasionally, 6 to 8 minutes, or until browned on all sides. Leaving any browned bits (or fond) in the pan on the stove, transfer to the prepared sheet pan. Roast 18 to 20 minutes, or until the pork is cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven and transfer to a cutting board to rest for at least 5 minutes.

2 Prepare the ingredients & make the lime sour cream:

- ☐ While the pork sears, wash and dry the fresh produce.
- ☐ Peel and medium dice the shallot.
- ☐ Peel and roughly chop the garlic.
- ☐ Drain and rinse the beans.
- ☐ Cut off and discard the ends of the radishes; halve lengthwise and thinly slice crosswise.
- ☐ 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.
- ☐ In a bowl, combine the **sour cream** and **lime zest**. Drizzle with olive oil and season with salt and pepper to taste.
- ☐ Cut out and discard the stem, ribs, and seeds of the pepper; halve lengthwise, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling the pepper.

3 Cook the beans:

- ☐ While the pork roasts, heat the pan of reserved fond on medium-high until hot. Add the **shallot**, **garlic**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant. Add the **beans** and **spice blend**; cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Add **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the liquid has reduced in volume by about half. Turn off the heat. Stir in the **juice of 2 lime wedges**; season with salt and pepper to taste.

4 Marinate the radishes:

- ☐ While the beans cook, in a medium bowl, combine the **radishes** and **vinegar**. Drizzle with olive oil and season with salt and pepper; stir to thoroughly combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

5 Warm the tortillas:

- ☐ While the radishes marinate, 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. Just before serving, carefully unwrap the warmed tortillas and divide between 2 dishes.

6 Slice the pork & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain. Divide the sliced pork, **cooked beans**, and **marinated radishes** (draining before adding) among the warmed tortillas. Top with the **lime sour cream**. Serve with the **remaining lime wedges** on the side. Enjoy!