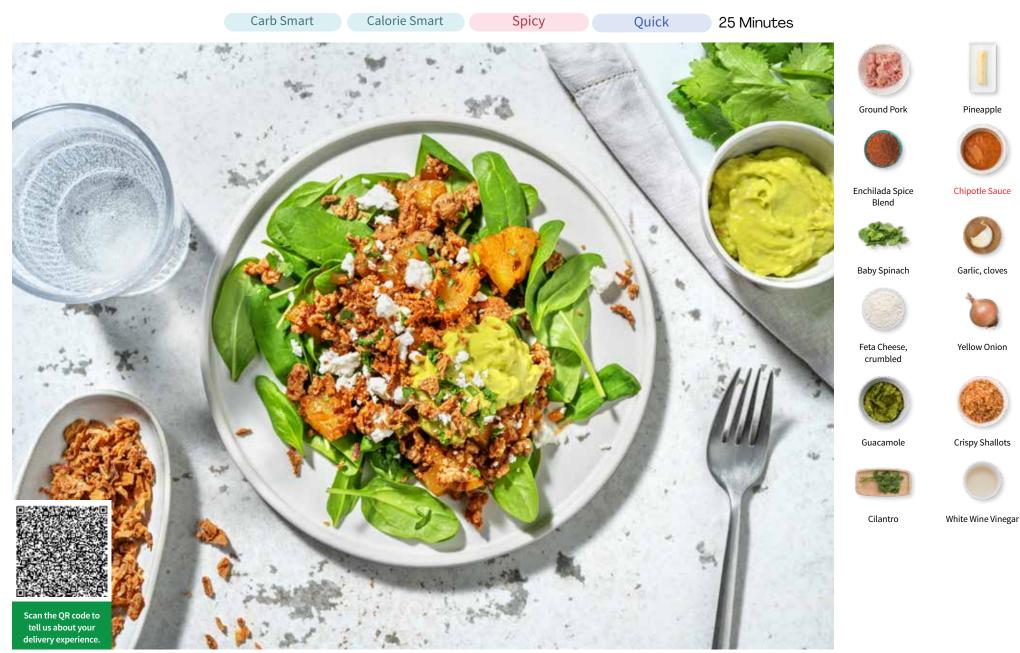


Smart Ground Pork Al Pastor-Inspired Salad

with Chipotle Sauce and Crispy Shallots



HELLO ENCHILADA SPICE BLEND

 This savoury blend combines warming spices with aromatic onion and garlic!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Pineapple	95 g	190 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Chipotle Sauce 🥑	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Garlic, cloves	2	4
Feta Cheese, crumbled	1⁄4 cup	½ cup
Yellow Onion	56 g	113 g
Guacamole	3 tbsp	6 tbsp
Crispy Shallots	14 g	28 g
Cilantro	7 g	14 g
White Wine Vinegar	½ tbsp	1 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Calt and Dama aut		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Prep

1

• Cut **pineapple** into 1/4-inch pieces.

• Cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).

- Peel, then mince or grate **garlic**.
- Roughly chop cilantro.

• Add chipotle sauce and ½ tbsp water (dbl for 4 ppl) to a small bowl, then whisk to combine.



Cook pork

• Heat a large non-stick pan over mediumhigh heat.

• When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **pork**, **pineapple** and **onions** to the pan. Cook, breaking up **pork** into smaller pieces, until no pink remains, 5-6 min.**



Finish pork

• Add **Enchilada Spice Blend** and **garlic** to the pan with **pork**. Cook, stirring often, until fragrant, 1 min.

- Season with **salt** and **pepper**.
- Remove the pan from heat.
- Add chipotle sauce, then toss to combine.



Make salad

- Meanwhile, whisk together ½ tbsp vinegar,
 ¼ tsp sugar and ½ tbsp oil (dbl all for 4 ppl) in a large bowl.
- Season with salt and pepper.
- Add **spinach**, then toss to combine.
- Set aside.

Finish and serve

5

• Divide **salad** between plates, then top with **pork mixture**.

- Dollop guacamole over top.
- Sprinkle with feta, cilantro and half the crispy shallots.

Dinner Solved!