



## Pork Tacos al Pastor

with Pineapple Salsa

These pineapple and pork tacos are a cross between Middle Eastern shawarma and the spiced-rubbed pork served as Mexican street food. The meat is marinated in various spices and pineapple for a sweet and tangy flavor combo.

35-45 minutes

Serves 2 people

510 calories per serving



# Plated.

## ✦ Ingredients

- 2 cloves garlic
- 1 yellow onion, divided
- 1½ cups cubed pineapple, divided
- 2 limes, divided
- ⅓ ounces fresh mint
- 1 Thai chile
- ¼ cup white vinegar
- 1 tablespoon granulated sugar
- 1 tablespoon achiote paste
- 10 ounces pork chops
- 6 corn tortillas

## 🔪 You'll Need

- ½ tablespoon canola oil
- ¼ cup water
- kosher salt
- large resealable plastic bag (optional)
- 10" medium pan

## 💡 Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

When slicing spicy chiles, avoid touching the inside, and immediately wash your knife, cutting board, and hands afterward. Feel free to add less or omit it if you don't love heat.

USDA recommends cooking pork to 145°F.

Great food starts with great ingredients. We're proud to send you pork raised without antibiotics.



### 1. Prepare Ingredients

Preheat oven to 350°F. Mince **garlic**. Peel **onion**, halve, and thinly slice ½; cut remainder into small dice. Finely chop ½ **cup pineapple cubes**, leaving remainder whole. Halve **1 lime**; cut other into 6 wedges. Rinse **mint** and roughly chop leaves, discarding stems. Rinse **Thai chile**, halve, and using a knife tip, discard seeds. Mince as much as desired (see Recipe Tip).



### 4. Sear Pork

While tortillas warm, season pork all over with ¼ **teaspoon kosher salt**. Heat ½ **tablespoon canola oil** in a medium pan over medium-high heat. When oil is shimmering, add **pork** and **marinade** and sear until pork is cooked through, about 2 minutes per side. Reduce heat to medium and simmer until marinade is reduced by ½, 1-2 minutes more. Remove pork from pan, reserving marinade in pan. Set aside to cool for about 5 minutes.



### 2. Marinate Pork

In a large shallow bowl or resealable plastic bag, combine **white vinegar**, **sugar**, **achiote paste**, **garlic**, **diced onion**, **chopped pineapple**, and ½ **teaspoon kosher salt**. Pat **pork** dry with paper towel, add to bowl, and turn to coat. Set aside to marinate at room temperature for at least 10 minutes.



### 5. Season Pork

Add ¼ **cup water** to pan with marinade over medium heat and cook, stirring, until reduced by ⅓, about 1 minute. Remove pan from heat. Cut **pork** into ¼-inch slices, return to pan, and toss to coat.



### 3. Make Salsa and Warm Tortillas

While pork marinates, stir together as much **sliced onion** as desired, **juice of 1 lime**, **mint**, **minced Thai chile**, and **remaining pineapple** in a large bowl. Taste and add **salt** as needed. Place in refrigerator to chill until ready to use. Stack **tortillas**, wrap in foil, and place in oven to warm for about 10 minutes.



### 6. Plate Tacos al Pastor

Top **tortillas** with **pork** and **salsa**. Garnish with **lime wedges**. Enjoy **tacos al pastor** and imagine you're in Mexico.

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