



# UCOOK

## Chipotle Pork & Pineapple Tacos

with chimichurri guacamole, sour cream & fresh coriander

These pork tacos are the full package: zesty, spicy & sweet. Toasted tortillas are filled with chipotle pork bites, shredded leaves, jalapeño salsa, chunky chimichurri guacamole, charred pineapple & refreshing sour cream. Get ready for a taste explosion in every bite!

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**Hands-on Time:** 10 minutes

**Overall Time:** 30 minutes

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**Serves:** 1 Person


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**Chef:** Ella Nasser

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 Adventurous Foodie

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 Delheim Wines | Delheim Heritage Edelspatz  
Noble Late Harvest

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## Ingredients & Prep

3	Tinned Pineapple Rings <i>drained</i>
1	Avocado
30ml	Pesto Princess Chimichurri
1	Lemon <i>¼ zested &amp; cut into wedges</i>
1	Spring Onion <i>rinsed, trimmed &amp; thinly sliced</i>
20g	Sliced Pickled Jalapeños <i>drained &amp; roughly chopped</i>
4g	Fresh Coriander <i>rinsed &amp; picked</i>
30ml	Sour Cream
3	Corn Tortillas
160g	Pork Neck Steak <i>cut into bite-sized chunks</i>
5ml	NOMU Chipotle Flakes
20g	Green Leaves <i>rinsed &amp; roughly shredded</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. PERFECT PINEAPPLE** Place a pan over medium heat with a drizzle of oil. When hot, char the drained pineapple rings, 2-3 minutes per side. Remove from the pan and cut into bite-sized chunks. Set aside.

**2. IT'S CHIMICHURRI TIME, CHOMMY!** Halve the avocado and set aside the half containing the pip for another meal. Scoop out the avocado flesh and place it into a bowl. Add the chimichurri, a squeeze of lemon juice (to taste), seasoning, and a drizzle of olive oil. Mash with a fork or potato masher until combined. Loosen with a splash of water.

**3. SPICY & ZESTY** In a bowl, combine the sliced spring onion, chopped jalapeños, ½ of the picked coriander, a squeeze of lemon juice (to taste), a drizzle of oil, and seasoning. Set aside. In another small bowl, combine the lemon zest (to taste), sour cream, a splash of water, and seasoning.

**4. TORTILLA WORTH IT** Wipe down the pan and return it to medium heat. When hot, dry toast the tortillas until warmed through and lightly crisped, 15 seconds per side. Once heated, stack under a dry tea towel to stop them from getting cold or drying out.

**5. CHIPOTLE PORK BITES** Pat the pork neck steak chunks dry with paper towel, and season. Return the pan to a medium-high heat with a drizzle of oil. When hot, cook the pork with the chipotle flakes (to taste) until cooked through and golden, 3-5 minutes (shifting halfway). Remove from the pan and lightly season.

**6. BRING ON THE SPICE** Time to assemble! Lay down the toasty tortillas. Smear on the sour cream. Top with the shredded leaves, chipotle pork bites, spicy salsa and charred pineapple. Dollop with the chimichurri guacamole. Sprinkle over the remaining coriander. Serve any remaining fillings on the side, and finish it off with a squeeze of lemon juice. Brilliant work, Chef!



## Chef's Tip

If you're feeling fancy, place a pan over medium-high heat. When hot, add the lemon wedges and char for 2-3 minutes until slightly blackened!

## Nutritional Information

Per 100g

Energy	702kj
Energy	172kcal
Protein	6g
Carbs	13g
of which sugars	4.7g
Fibre	2.5g
Fat	10.8g
of which saturated	2.9g
Sodium	176mg

## Allergens

Dairy, Allium, Sulphites

Cook  
within 2  
Days