



UCCOOK

Coca-Cola's Spicy Pork Tacos

with sour cream & fresh coriander

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Fan Faves: Serves 3 & 4

Chef: Coca-Cola

Pairing: Drink | Coca-Cola

Nutritional Info	Per 100g	Per Portion
Energy	620kJ	3148kJ
Energy	148kcal	753kcal
Protein	8.4g	42.6g
Carbs	15g	78g
of which sugars	5.2g	26.2g
Fibre	1.6g	8g
Fat	6.1g	31.2g
of which saturated	2.2g	10.9g
Sodium	141mg	717mg

Allergens: Cow's Milk, Allium, Sulphites

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
9	12	Tinned Pineapple Rings <i>drain</i>
2	2	Spring Onions <i>rinse, trim & thinly slice</i>
60g	80g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
8g	10g	Fresh Coriander <i>rinse & pick</i>
30ml	40ml	Lemon Juice
9	12	Corn Tortillas
450g	600g	Pork Rump <i>cut into bite-sized chunks</i>
90ml	125ml	Pesto Princess Chimichurri Sauce
150ml	200ml	Sour Cream
60g	80g	Green Leaves <i>rinse & roughly shred</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Tea Towel
Seasoning (salt & pepper)

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

2. BRING ON THE SPICY In a bowl, combine the spring onion, jalapeños, ½ of the coriander, the lemon juice (to taste), a drizzle of olive oil, and seasoning. Set aside.

3. TORTILLA WORTH IT Return the pan, wiped down, to medium heat. Dry toast the tortillas until warmed through and lightly crisped, 15 seconds per side. You'll need to do this step in batches, stacking the heated ones under a dry tea towel to stop them from getting cold or drying out.

4. TASTY PORK BITES Return the pan to medium-high heat with a drizzle of oil. Pat the pork dry with paper towel. Sear the pork chunks until browned, 1-2 minutes. Remove from the pan and lightly season and toss with the chimichurri.

5. TOR-TALLY TASTY Time to assemble! Lay down the toasty tortillas. Smear on the sour cream. Top with the green leaves, the crispy pork bites, drizzled with any sauce from the pan, the spicy salsa and the charred pineapple. Sprinkle over the remaining coriander, and serve any remaining fillings on the side. Brilliant work, Chef!