



UCOOK

Pork & Spicy Pineapple Tacos

with chimichurri guacamole, sour cream & fresh coriander

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

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Ella Nasser

Fan Faves

Groote Post Winery | Groote Post Chenin Blanc 2022

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Ingredients & Prep

12	Tinned Pineapple Rings <i>drain</i>
2 units	Guacamole
125ml	Pesto Princess Chimichurri Sauce
2	Spring Onions <i>rinse, trim & thinly slice</i>
80g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
10g	Fresh Coriander <i>rinse & pick</i>
60ml	Lemon Juice
12	Corn Tortillas
640g	Pork Neck Steak <i>cut into bite-sized chunks</i>
125ml	Sour Cream
80g	Green Leaves <i>rinse & roughly shred</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Tea 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! To a bowl, add the guacamole and the chimichurri. Season and loosen with a drizzle of olive oil.

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

4. TORTILLA WORTH IT Return the pan, wiped down, to medium heat. When hot, 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.

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

6. TOR-TALLY TASTY Time to assemble! Lay down the toasty tortillas. Smear on the sour cream. Top with the shredded leaves, the crispy pork bites, the spicy salsa and the charred pineapple. Dollop with the chimichurri guacamole. Sprinkle over the remaining coriander, and serve any remaining fillings on the side. Brilliant work, Chef!

Nutritional Information

Per 100g

Energy	1024kJ
Energy	245kcal
Protein	4.2g
Carbs	14g
of which sugars	4.1g
Fibre	2.7g
Fat	19.8g
of which saturated	5.9g
Sodium	178mg

Allergens

Allium, Sulphites, Cow's Milk

Eat
Within
2 Days