

TOSTADAS SUPREMO WITH PORK

plus Poblano, Lime Crema & Pico de Gallo

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz Ground Pork



6 | 12 Flour Tortillas Contains: Wheat



1 | 1 Yellow Onion



1 | 2 Roma Tomato



1 | 2 Poblano Pepper



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



1 | 2



2 TBSP | 4 TBSP Sour Cream Contains: Milk



1 | 2 Tex-Mex Paste



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk

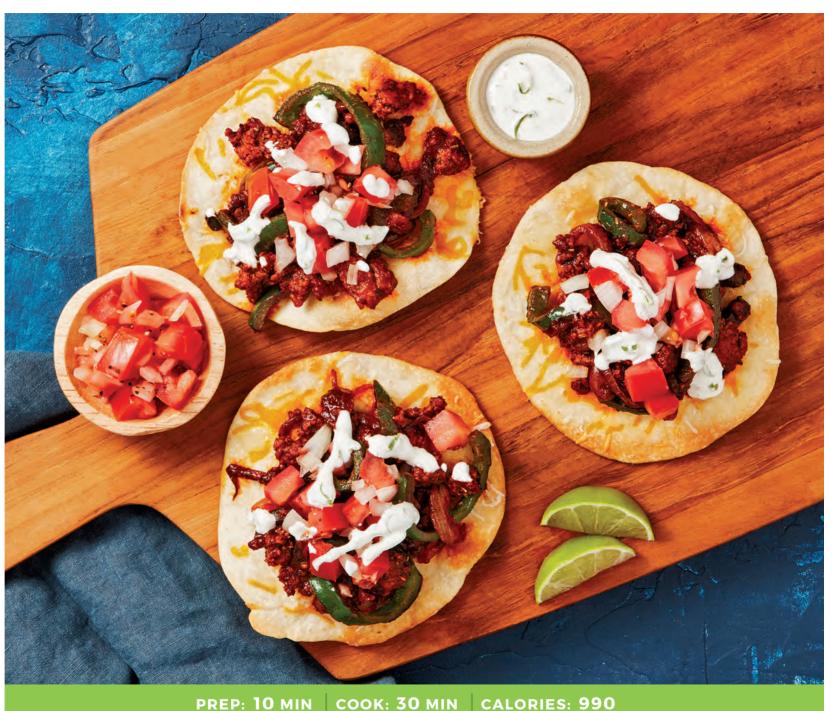


1 TBSP | 2 TBSP Southwest Spice Blend

HELLO

TOSTADAS

Crispy flat tortillas with plenty of surface area for all the toppings your heart desires



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CHECK ON IT

When your cheese-topped tostadas are in the oven in step 6, keep an eye out! All ovens differ and the high heat will work quickly, so you'll want to remove the baking sheet as soon as you see melty cheese.

BUST OUT

- Zester
- · Large pan
- · Baking sheet
- 2 Small bowls
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 7 tsp)

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* Ground Pork is fully cooked when internal temperature reaches 160°



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry all produce.
- Halve, core, and thinly slice poblano crosswise into strips. Halve and peel onion; thinly slice one half. Finely chop remaining half until you have 2 TBSP.
 Dice tomato. Zest and quarter lime.
- 4 SERVINGS: Adjust racks to top and middle positions. Thinly slice whole onion; finely chop a few slices until you have 3 TBSP.



2 COOK PORK

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add pork* and Southwest Spice; cook, breaking up meat into pieces, until browned, 3-4 minutes (it'll finish cooking in the next step).
- TIP: If there's excess grease in your pan, carefully pour it out.



3 SIMMER PORK & VEGGIES

- Add poblano and sliced onion to pan with pork. Cook, stirring, until veggies are tender and pork is cooked through, 5-7 minutes.
- Add Tex-Mex paste and ¼ cup water. Simmer until thickened, 1-2 minutes.
 Season with pepper. Turn off heat; cover to keep warm.
- 4 SERVINGS: Use 1/3 cup water.



4 TOAST TORTILLAS

- Meanwhile, drizzle tortillas with 1TBSP olive oil; brush or rub to coat all over.
 Arrange on a baking sheet in a single layer. Gently prick each tortilla in a few places with a fork.
- Toast on top rack, flipping halfway through, until lightly golden, 4-5 minutes per side.
- 4 SERVINGS: Use 2 TBSP olive oil.
 Divide tortillas between 2 sheets;
 toast on top and middle racks,
 flipping tortillas and swapping rack
 positions halfway through toasting.
- TIP: Tortillas brown quickly—keep a close eye on them.



- While tortillas toast, in a small bowl, combine tomato, chopped onion, juice from half the lime, and a pinch of salt and pepper.
- In a separate small bowl, combine sour cream, a squeeze of lime juice, and a pinch of lime zest to taste. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt.



6 FINISH & SERVE

- Evenly sprinkle toasted tortillas with Mexican cheese and Monterey Jack. Return to oven until cheese melts, 1-2 minutes
- Divide cheesy tortillas between plates and top with pork mixture, pico de gallo, and crema. Serve with any remaining lime wedges on the side.

1K 25 NJ-15