



VEGGIE TACOS AL PASTOR

with Warm Pineapple Salsa and Pickled Veggies



HELLO WARM PINEAPPLE SALSA

Cooked with cumin, garlic, and lime zest until caramelized, this twist on a classic makes a stellar taco topping.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 730


Sweet Potatoes


Jalapeño


Garlic


Lime


Dried Oregano


Red Wine Vinegar


Sour Cream
(Contains: Milk)


Flour Tortillas
(Contains: Wheat)



Poblano Pepper


Red Onion


Cilantro


Southwest Spice Blend


Cumin


Pineapple


Hot Sauce

THE MORE YOU KNOW

Why microwave the onion-jalapeño mixture in step 3? The heat not only helps the sugar and salt dissolve, but also speeds up the pickling process so you can enjoy extra-tangy veggies in a snap.

BUST OUT

- Zester
- Baking sheet
- 2 Small bowls
- Plastic wrap
- Strainer
- Olive oil (3 tsp | 5 tsp)
- Sugar (½ tsp | 1 tsp)
- Medium pan
- Paper towels
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Poblano Pepper 1 | 2
- Jalapeño 1 | 1
- Red Onion 1 | 1
- Garlic 2 Cloves | 2 Cloves
- Cilantro ¼ oz | ¼ oz
- Lime 1 | 2
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Dried Oregano 1 tsp | 2 tsp
- Cumin 1 tsp | 2 tsp
- Red Wine Vinegar 5 tsp | 10 tsp
- Pineapple 4 oz | 8 oz
- Sour Cream 6 TBSP | 12 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Flour Tortillas 6 | 12

WINE CLUB

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **sweet potatoes** into ½-inch pieces (peel first if desired). Core, deseed, and cut **poblano** into ½-inch pieces. Thinly slice **jalapeño** into rounds, removing ribs and seeds if you prefer less heat. Quarter and peel **onion**; thinly slice one quarter (two quarters for 4 servings; save the rest for another use). Mince **garlic**. Chop **cilantro** leaves and stems. Zest and quarter **lime** (quarter both limes for 4).



4 MAKE PINEAPPLE SALSA

Drain **pineapple**. Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add pineapple, **garlic**, **lime zest**, remaining **cumin**, and a pinch of **salt**. Cook, stirring, until pineapple is browned, 2-3 minutes. Remove pan from heat.



2 ROAST VEGGIES

Toss **sweet potatoes** and **poblano** on a baking sheet with a large drizzle of **olive oil** (divide between 2 sheets for 4 servings). Season with **salt**, **pepper**, **Southwest Spice**, **oregano**, and half the **cumin** (you'll use the rest later). Roast on top rack until tender, 20-25 minutes.



5 MAKE CREMA AND WARM TORTILLAS

In a second small bowl, combine **sour cream** and **hot sauce** to taste; season with **salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 PICKLE ONION AND JALAPEÑO

Meanwhile, in a small microwave-safe bowl, combine **vinegar**, ½ **tsp sugar** (1 **tsp** for 4 servings), **salt**, and **pepper**. Stir in **onion** and **jalapeño**; cover bowl with plastic wrap. Microwave for 1 minute. Remove plastic wrap and set mixture aside, stirring occasionally, until ready to serve.



6 SERVE

Divide **roasted veggies**, **pineapple salsa**, **pickled veggies**, and **crema** between **tortillas**. Garnish with **cilantro**. Serve with **lime wedges** on the side.

IN A PICKLE

Loved this tangy topping? Try switching up your veggies (we like thinly sliced radish and cucumber) next time.

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