

PORK



Chorizo and Potato Taco Bake with Pineapple Salsa

and

Thai-Inspired Pork Salad Bowls

Produce

Bibb lettuce, 8-10 leaves
Cilantro, 1 bunch
Cucumber, seedless, 1
Garlic clove, 1
Jalapeño pepper, 1 large
Limes, 4
Mint leaves, chopped, 2 tablespoons
Onion, red, $\frac{3}{4}$
Pineapple, $\frac{1}{3}$
Potatoes, Yukon Gold, 1 $\frac{1}{2}$ pounds

Meat

Pork, ground, 3 pounds

Dairy

Cotija cheese, grated, 2 tablespoons

Pantry

Fish sauce, 2 tablespoons
Olive oil, extra-virgin, 3 tablespoons
Rice, white, uncooked, 1.6 ounces ($\frac{1}{4}$ cup)
Vinegar, apple cider, 2 tablespoons

Seasonings

Chili powder, mild, 1 tablespoon
Cumin, ground, 1 teaspoon
Oregano, dried, 1 teaspoon
Paprika, 1 teaspoon