



ONE-PAN PORK FAJITA LETTUCE WRAPS

with Blue Corn Tortilla Chips & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Long Green
Pepper



1 | 1
Lime



1 | 2
Baby Lettuce



1.5 oz | 3 oz
Blue Corn
Tortilla Chips
Contains: Sesame



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Fajita Spice Blend



1 | 2
Beef Stock
Concentrate



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 570



10 oz | 20 oz
Ground Beef**

Calories: 750



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 740



HELLO

LETTUCE WRAPS

Baby lettuce leaves perfectly cradle filling and add a satisfying crunch.

KICK IT UP

Do you like things spicy? Serve wraps with your favorite hot sauce, or add a pinch of cayenne along with the Fajita Spice Blend.

BUST OUT

- Zester
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

*Chicken is fully cooked when internal temperature reaches 165°.

*Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**. Core, deseed, and finely dice **green pepper**. Zest and quarter **lime**. Trim and discard root end from **lettuce**; separate leaves. Gently crush **tortilla chips** in their bag into small pieces.



3 MAKE CREMA

- Meanwhile, in a small bowl, combine **sour cream**, **lime zest**, and **juice from one lime wedge**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**, **green pepper**, and **pork***. Season generously with **salt** (we used ¼ tsp; ½ tsp for 4 servings) and **pepper**. Cook, breaking up meat into pieces, until pork is lightly browned and onion is slightly softened, 4-5 minutes.
- Add **Fajita Spice Blend**; cook, stirring, 30 seconds. Stir in **stock concentrate**, ½ tsp **sugar**, and **1 TBSP water** (use 1 tsp sugar and 2 TBSP water for 4). Cook, stirring occasionally, until pork is cooked through, 2-3 minutes more.
- Pat **chicken*** dry with paper towels. Cook through this step as instructed, swapping in chicken (no need to break chicken up into pieces!) or **beef*** for pork.



4 FINISH & SERVE

- Remove pan with **pork filling** from heat; sprinkle with **Mexican cheese blend**. Cover pan until cheese melts, 1-2 minutes.
- Divide **lettuce leaves** between plates; fill with pork filling. Drizzle with **lime crema** and sprinkle with **crushed tortilla chips**. Serve with any **remaining lime wedges** on the side.