

INGREDIENTS 2 PERSON | 4 PERSON 4 oz | 8 oz 1 2 1/4 oz | 1/2 oz Mango Onion Cilantro 1 | 2 Long Green 🖠 1 1 10 oz | 20 oz Lime Ground Pork Pepper 1 TBSP | 2 TBSP 6 12 1 2 Southwest Spice Tex-Mex Paste 🖠 Flour Tortillas Blend Contains: Soy, Wheat 11/2 TBSP | 3 TBSP Sour Cream **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 packagerest assured it contains the correct amount. 勾 HelloCustom If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



G Calories: 630

Ground Beef**
 Calories: 810

10 oz | **20 oz**

MANGO SALSA PORK TACOS

with Cilantro & Sour Cream



PREP: 10 MIN COOK: 30 MIN CALORIES: 800



HELLO

MANGO SALSA

Adding sweet, tropical notes to a richly spiced pork taco filling

WE PROPOSE A TOAST

If you have a few extra minutes, char your tortillas in a hot dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

BUST OUT

Large pan

- Strainer
- 2 Small bowls Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.) For HelloCustom nutritional information, please

refer to HelloFresh.com.

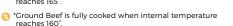
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*Ground Pork is fully cooked when internal temperature reaches 160°.

Chicken is fully cooked when internal temperature reaches 165°.



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- Wash and dry produce.
- Drain mango, reserving juice in a small bowl; roughly chop mango. Halve, peel, and thinly slice onion; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Roughly chop cilantro. Quarter lime. Halve, core, and thinly slice green pepper into strips.



2 MAKE SALSA

 In a second small bowl, combine mango, minced onion, half the cilantro, and a squeeze of lime juice.
 Season with salt and pepper.



3 COOK VEGGIES

 Heat a drizzle of oil in a large pan over medium-high heat. Add sliced onion and green pepper. Cook, stirring occasionally, until lightly browned and slightly softened, 3-4 minutes. Season with salt and pepper. Reduce to medium heat.



4 MAKE FILLING

- Add pork* and Southwest Spice Blend to pan with veggies; season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in mango juice and Tex-Mex paste; cook until thickened and saucy,
 1-2 minutes more. Taste and season with salt and pepper.
- Remove pan from heat and stir in **remaining cilantro**.
- Open package of chicken* and drain
 off any excess liquid. Swap in chicken or beef* for pork. (No need to break up chicken into pieces!)



5 WARM TORTILLAS

• While pork cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



- 6 SERVE
- Divide tortillas between plates and fill with pork filling. Top with mango salsa and dollop with sour cream.
 Serve with any remaining lime wedges on the side.