



ONE-PAN TEX-MEX PORK TACOS

with Pineapple, Pickled Veggies & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



3 | 6
Radishes



4 oz | 8 oz
Pineapple



1 | 1
Onion



1 | 1
Lime



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Soy, Wheat



¼ oz | ¼ oz
Cilantro



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
Diced Chicken
Thighs

Calories: 620



10 oz | 20 oz
Ground Beef**

Calories: 810



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 790



HELLO

CARAMELIZED PINEAPPLE

A hot pan transforms tropical fruit to bronzed deliciousness.

CHAR APPEAL

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

- Zester
- Strainer
- 2 Small bowls
- Plastic wrap
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 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°.

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



1 PREP

- Wash and dry produce.
- Trim and thinly slice **radishes**. Zest and quarter **lime**. Halve, peel, and thinly slice **onion**. Drain **pineapple**, reserving **juice**.



2 MAKE PICKLES & CREMA

- In a small microwave-safe bowl, combine **radishes**, **juice from half the lime**, **¼ of the onion**, and a **big pinch of salt**; cover with plastic wrap. Microwave until veggies are slightly pink, 30-45 seconds.
- In a separate small bowl, combine **sour cream** with **lime zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



3 CARAMELIZE PINEAPPLE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pineapple** and season with **salt** and **pepper**. Cook, stirring, until browned and caramelized, 3-4 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



4 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **remaining onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-6 minutes.
- Add **pork*** and **Southwest Spice Blend**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **Tex-Mex paste**, **caramelized pineapple**, and **reserved pineapple juice** until mixture is saucy and combined.

- 🍗 Open package of **chicken*** and drain off any excess liquid. Swap in chicken (no need to break up into pieces!) or **beef*** for pork. Cook through remainder of step as instructed.



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; fill with **pork mixture**, **lime crema**, and as many **pickled veggies (draining first)** as you like. Pick **cilantro leaves** from stems; tear leaves into pieces and sprinkle over **tacos**. Serve with any **remaining lime wedges** on the side.