

# **INGREDIENTS**

2 PERSON | 4 PERSON



Radishes







1 TBSP | 2 TBSP Southwest Spice



1/4 oz | 1/4 oz Cilantro



Pineapple

11/2 TBSP | 3 TBSP

Sour Cream Contains: Milk



Onion



10 oz | 20 oz Ground Pork



Tex-Mex Paste



Flour Tortillas Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER? 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 5 Diced Chicken Thighs





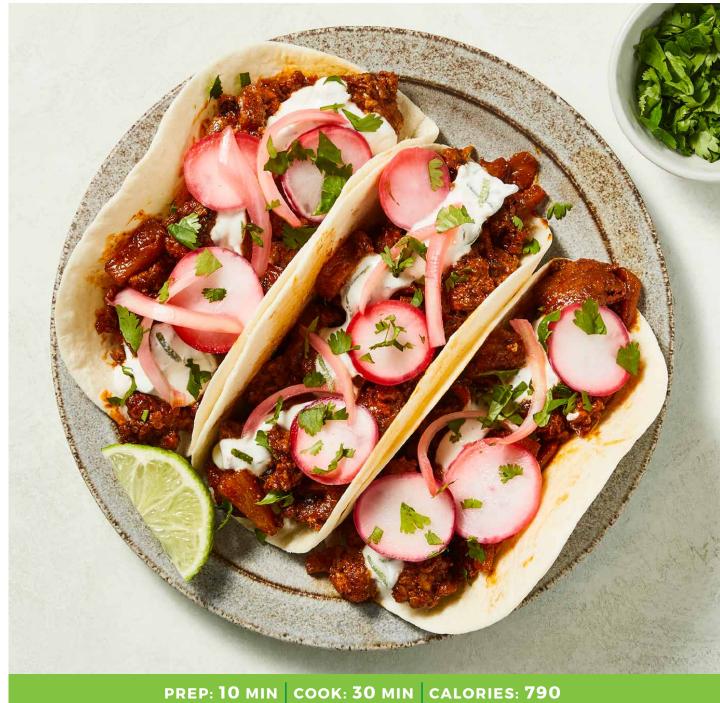


⑤ Ground Beef\*\*

10 oz | 20 oz

# **ONE-PAN TEX-MEX PORK TACOS**

with Pineapple, Pickled Veggies & Lime Crema





### **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**

- ZesterStrainer
- Plastic wrapLarge pan
- 2 Small bowls
- 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°.

- \$\text{\*Chicken is fully cooked when internal temperature reaches 165°.}
- (5) \*Ground Beef is fully cooked when internal temperature reaches 160°



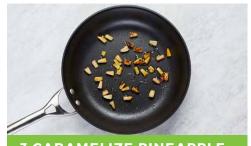
#### 1 PREP

- 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,
   4 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.



 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.