

INGREDIENTS 2 PERSON | 4 PERSON

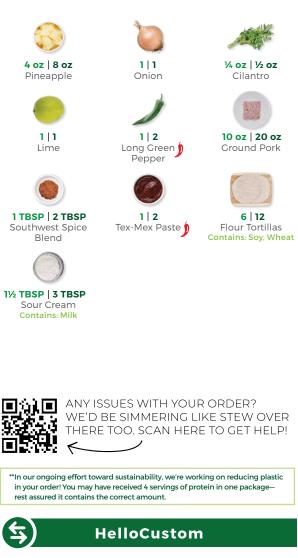
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ONE-PAN PINEAPPLE SALSA PORK TACOS

with Cilantro & Sour Cream





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

10 oz 20 oz	
😉 Ground Beef**	6
Galories: 810	e

10 oz | **20 oz** Ground Turkey G Calories: 700

PREP: 10 MIN COOK: 30 MIN CALORIES: 800



HELLO

PINEAPPLE SALSA

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

AS YOU LIKE IT

It's believed that genetics determine whether or not vou like cilantro. Love it? Add it! Unsure? Try a bit or skip altogether.

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°

reaches 165°.

Sround Beef is fully cooked when internal temperature reaches 160°.







1 PREP

- Wash and drv produce.
- Drain pineapple, reserving juice in a small bowl; roughly chop pineapple. Halve, peel, and thinly slice **onion**: mince a few slices until vou have 1 TBSP (2 TBSP for 4 servings). Roughly chop cilantro. Ouarter lime. Halve. core. and thinly slice green pepper into strips.



2 MAKE SALSA

• In a second small bowl, combine pineapple, minced onion, half the cilantro, and a squeeze of lime juice to taste. 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**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **pineapple juice** and **Tex-Mex** paste: cook until thickened and saucy. 1-2 minutes. Taste and season with salt and pepper.
- Remove pan from heat and stir in remaining cilantro.
- Simply cook through this step as instructed, swapping in beef* or turkey* for pork.



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 **pineapple** salsa and dollop with sour cream. Serve with any **remaining lime** wedges on the side.