

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz Mango





1 TBSP | 2 TBSP Southwest Spice Blend



Tex-Mex Paste

Long Green





¼ oz | ½ oz Cilantro



10 oz | 20 oz Ground Pork





Flour Tortillas Contains: Soy, Wheat



Sour Cream Contains: Milk



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 S Chopped Chicken Breast

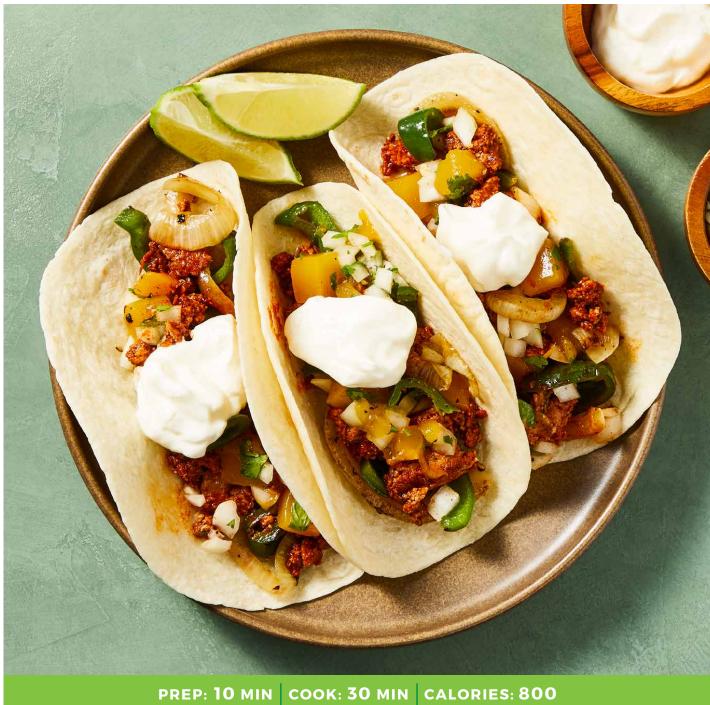


G Calories: 630

G Calories: 810

MANGO SALSA PORK TACOS

with Cilantro & Sour Cream





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

- Strainer
- Large pan
- · 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°

- \$\text{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.
- Drain mango, reserving juice in a small bowl; roughly chop mango. Halve, peel, and thinly slice onion; mince a few slices until vou 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.



• 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 saucv. 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.