



MANGO SALSA PORK TACOS

with Cilantro & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Mango



1 | 2
Onion



¼ oz | ½ oz
Cilantro



1 | 1
Lime



1 | 2
Long Green
Pepper



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



½ 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 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
Chopped Chicken
Breast

Calories: 630



10 oz | 20 oz
Ground Beef**

Calories: 810



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

- 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°.

🍗 *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 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.