



ONE-PAN SMOKY PORK TACOS

with Green Pepper, Pickled Onion & Monterey Jack Cheese

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



1 | 1
Long Green Pepper



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



5 tsp | 5 tsp
White Wine Vinegar



10 oz | 20 oz
Ground Pork



1 TBSP | 1 TBSP
Southwest Spice Blend



1 | 1
Chicken Stock Concentrate



1 | 1
Tomato Paste



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Chipotle Powder



6 | 12
Flour Tortillas
Contains: Soy, Wheat



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*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: 690



10 oz | 20 oz
Ground Beef**

Calories: 870



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 860



HELLO

PICKLED ONION

Vinegar mellows onion, making for a bright, tangy condiment.

AMAZING PASTE

Cooking pantry MVP tomato paste gives your tacos a huge hit of rich umami flavor.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (2 tsp | 2 tsp)
- Olive 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.

HOW WAS YOUR MEAL?



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1 PREP

- **Wash and dry produce.**
- Halve and peel **onion**; thinly slice one half and finely chop remaining. Core, deseed, and dice **green pepper** into ½-inch pieces. Dice **tomato**. Roughly chop **cilantro**.



2 PICKLE ONION

- In a medium bowl, combine **sliced onion, vinegar, 1 TBSP water, 2 tsp sugar, and salt (we used ½ tsp)**. Stir until sugar and salt have mostly dissolved. Set aside to pickle, stirring occasionally, until ready to serve.



3 COOK PORK

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **pork*** and season with **salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Transfer to a plate and set aside.
- 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!)**



4 MAKE FILLING

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **green pepper** and **chopped onion**; season with **salt and pepper**. Cook, stirring, until softened, 3-4 minutes.
- Return **pork** to pan along with **Southwest Spice Blend, stock concentrate, half the tomato paste (all for 4 servings), and ¼ cup water (½ cup for 4)**. Cook, scraping up any browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes more.



5 PREP CREMA & TORTILLAS

- While filling cooks, in a small bowl, combine **sour cream, a bit of onion pickling liquid** to taste (**start with ¼ tsp and add more if desired**), and a **pinch of chipotle powder (add more to taste if you like things spicy)**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



6 SERVE

- Divide **tortillas** between plates; fill with **pork filling, tomato, Monterey Jack, cilantro, pickled onion (draining first), and crema**. **TIP: Alternatively, put everything in individual serving bowls and let everyone assemble their own tacos!**

*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°.