

## **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Long Green Pepper



1 2 Lime



Tex-Mex Paste



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk





Tomato



10 oz | 20 oz Ground Pork



1 TBSP | 2 TBSP Southwest Spice Blend



Flour Tortillas Contains: Soy, Wheat



11/2 TBSP 3 TBSP Sour Cream Contains: Milk



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 packagerest assured it contains the correct amount.



## **HelloCustom**

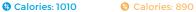
If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz Ground Beef\*\*



Ground Turkey



# **PORK TOSTADAS SUPREMO**

with Green Pepper, Lime Crema & Pico de Gallo



PREP: 10 MIN COOK: 30 MIN CALORIES: 980



## HELLO

#### **TOSTADAS**

Crispy flat tortillas with all the toppings your heart desires!

#### **FORK IT OVER**

Prick your tortillas with a fork to prevent air pockets and puffiness. Flat tortillas = more surface area for toppings!

#### **BUST OUT**

- Zester
- Baking sheet2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 7 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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\*Ground Pork is fully cooked when internal temperature reaches 160°.

- \$ \*Ground Beef is fully cooked when internal temperature reaches 160°.
- \*Ground Turkey is fully cooked when internal temperature reaches 165°.



#### 1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Halve, core, and thinly slice green
  pepper crosswise into strips. Halve
  and peel onion; thinly slice one half.
  Finely chop remaining half until you
  have 2 TBSP. (For 4 servings, thinly
  slice both onion halves; finely chop a
  few slices until you have 3 TBSP.) Dice
  tomato. Zest and quarter lime.



## 2 COOK PORK

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add pork\* and Southwest Spice Blend; cook, breaking up meat into pieces, until browned, 3-4 minutes (it'll finish cooking in the next step). TIP: If there's excess grease in your pan, carefully pour it out.
- Swap **beef\*** or **turkey\*** for pork.



## **3 SIMMER PORK & VEGGIES**

- Add green pepper and sliced onion to pan with pork. Cook, stirring occasionally, until veggies are tender and pork is cooked through, 5-7 minutes.
- Add Tex-Mex paste and ¼ cup water (⅓ cup for 4 servings). Bring to a simmer and cook until thickened,
   1-2 minutes. Season with pepper.
   Cover to keep warm.



## **4 TOAST TORTILLAS**

- While pork mixture cooks, drizzle tortillas with 1 TBSP olive oil (2 TBSP for 4 servings); brush or rub to coat both sides. Arrange on a baking sheet in a single layer. Cently prick each tortilla in a few places with a fork. (For 4, divide tortillas between two sheets; toast on top and middle racks, flipping tortillas and swapping rack positions halfway through toasting.)
- Toast on top rack, flipping halfway through, until lightly golden, 4-5 minutes per side. TIP: Tortillas brown quickly keep a close eye on them.



## **5 MAKE PICO & CREMA**

- Meanwhile, in a small bowl, combine tomato, chopped onion, juice from half the lime, and a pinch of salt and pepper.
- In a separate small bowl, combine sour cream, a squeeze of lime juice, and a pinch of lime zest to taste. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt



#### 6 FINISH & SERVE

- Remove baking sheet with toasted tortillas from oven; carefully sprinkle with Mexican cheese blend and Monterey Jack. Return to oven and bake until cheese melts, 1-2 minutes.
- Divide cheesy tortillas between plates and top with pork mixture and pico de gallo. Drizzle with crema. Serve tostadas with any remaining lime wedges on the side.