



ONE-PAN PINEAPPLE SALSA PORK TACOS

with Cilantro & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Pineapple



1 | 1
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
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
Ground Beef**
Calories: 810



10 oz | 20 oz
Ground Turkey
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 you like cilantro. Love it? Add it! Unsure? Try a bit or skip altogether.

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.

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

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



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.



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.



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.