



# ONE-PAN SALSA VERDE PORK TACOS

with Monterey Jack & Southwest Crema

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 4 oz  
Grape Tomatoes



2 | 4  
Scallions



1 | 2  
Long Green  
Pepper



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



7.06 oz | 14.12 oz  
Green Salsa



10 oz | 20 oz  
Ground Pork



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  
Shrimp  
Contains: Shellfish  
Calories: 680



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 920



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 920



HELLO

## SALSA VERDE

This tangy tomatillo sauce works double duty here: adding brightness to pork filling and as part of a tasty taco topper.

## 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

- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

## 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°.

🍤 \*Shrimp are fully cooked when internal temperature reaches 145°.

🍖 \*Ground Beef is fully cooked when internal temperature reaches 160°.



## 1 PREP

- Wash and dry produce.
  - Halve **tomatoes** lengthwise. Trim and thinly slice **scallions**, separating whites from greens. Core, deseed, and dice **green pepper**.
- 🍤 Rinse **shrimp\*** under cold water, then pat dry with paper towels.



## 4 COOK PORK

- Add **pork\*** and another **drizzle of oil** to same pan. Season with **salt, pepper,** and **remaining Southwest Spice Blend**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- 🍤 Swap in **shrimp** or **beef\*** for pork.
- 🍖 Cook, stirring frequently, until cooked through, 3-5 minutes for shrimp or 4-6 minutes for beef.



## 2 MAKE CREMA & SALSA

- In a small bowl, combine **sour cream,** **1 tsp Southwest Spice Blend (2 tsp for 4 servings), salt,** and **pepper.** (You'll use the rest of the Southwest Spice Blend later.) Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- In a separate small bowl, combine **tomatoes, scallion whites,** and **1 TBSP green salsa (you'll use the rest later).** Season with **salt** and **pepper.**



## 5 SIMMER FILLING

- Add **remaining green salsa** to pan with **pork;** bring to a simmer over medium-high heat. Cook until slightly thickened, 2-3 minutes.
- Stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. Season with **salt** and **pepper.** Turn off heat.



## 3 COOK GREEN PEPPER

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and season with **salt** and **pepper.** Cook, stirring, until softened, 4-6 minutes.



## 6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **pork mixture, Monterey Jack, tomato salsa,** and **crema.** Sprinkle with **scallion greens** and serve.