



ONE-PAN PORK FAJITA LETTUCE WRAPS

with Blue Corn Tortilla Chips & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 1
Lime



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



½ Cup(s) | 1 Cup(s)
Mexican Cheese Blend
Contains: Milk



1 | 2
Long Green Pepper



1 | 2
Beef Stock Concentrate



1 TBSP | 2 TBSP
Fajita Spice Blend



1 | 2
Baby Lettuce



1½ oz | 3 oz
Blue Corn Tortilla Chips
Contains: Sesame



10 oz | 20 oz
Ground Pork



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.



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: 570



10 oz | 20 oz
Ground Turkey

Calories: 640



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 730



HELLO

LETTUCE WRAPS

Baby lettuce leaves perfectly cradle filling and add a satisfying crunch.

KICK IT UP

Do you like things spicy? Serve wraps with your favorite hot sauce, or add a pinch of cayenne along with the Fajita Spice Blend.

BUST OUT

- Zester
- Small bowl
- Large pan
- Kosher Salt
- Cooking Oil
- Black Pepper
- Sugar

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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*Ground Meat is fully cooked when internal temperature reaches 160°.

🍳 *Poultry is fully cooked when internal temperature reaches 165°.

🍳 *Ground Poultry is fully cooked when internal temperature reaches 165°.



1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**. Core, deseed, and finely dice **green pepper**. Zest and quarter **lime**. Trim and discard root end from **lettuce**; separate leaves. Gently crush **tortilla chips** in their bag into small pieces.



3 MAKE CREMA

- Meanwhile, in a small bowl, combine **sour cream**, **lime zest**, and **juice from one lime wedge**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**, **green pepper**, and **pork***. Season generously with **salt** (we used $\frac{1}{4}$ tsp; $\frac{1}{2}$ tsp for 4 servings) and **pepper**. Cook, breaking up meat into pieces, until pork is lightly browned and onion is slightly softened, 4-5 minutes.
- Add **Fajita Spice Blend**; cook, stirring, 30 seconds. Stir in **stock concentrate**, $\frac{1}{2}$ tsp **sugar**, and **1 TBSP water** (use **1 tsp sugar and 2 TBSP water for 4**). Cook, stirring occasionally, until pork is cooked through, 2-3 minutes more.

- 🍳 Open package of **chicken*** and drain off any excess liquid.
- 🍳 Cook through this step as instructed, swapping in **chicken** (no need to break chicken up into pieces!) or **turkey*** for pork.



4 FINISH & SERVE

- Remove pan with **pork filling** from heat; sprinkle with **Mexican cheese blend**. Cover pan until cheese melts, 1-2 minutes.
- Divide **lettuce leaves** between plates; fill with pork filling. Drizzle with **lime crema** and sprinkle with **crushed tortilla chips**. Serve with any **remaining lime wedges** on the side.