BIRRIA-STYLE PORK TACOS

with Pico de Gallo

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 930

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **8 oz | 16 oz** Pulled Pork
- **6 | 12** Flour Tortillas — Contains: Wheat
- **½ Cup | 1 Cup** Mozzarella Cheese — Contains: Milk
- **1 tsp | 2 tsp** Smoked Paprika
- **1 | 2** Roma Tomato
- **¼ oz | ¼ oz** Cilantro
- **1 | 2** Lime
- **1 TBSP | 2 TBSP** Southwest Spice Blend
- **1 | 2** Chicken Stock Concentrate
- **1 | 2** Pork Ramen Stock Concentrate

HELLO

BIRRIA STYLE

Our twist on the traditionally slow-cooked pork taco, made weeknight-friendly here with pulled pork and bold spices.

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ON THE FRY

Frying the tacos in step 5 gives them a crisper texture that will help them hold their shape when dipped in the warm birria-style broth.

BUST OUT

- Zester
- Medium pan
- Slotted spoon
- Medium bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Olive oil (**1 TBSP** | **2 TBSP**)
- Butter (**1 TBSP** | **1 TBSP**)
  Contains: Milk

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* Pulled Pork is fully cooked when internal temperature reaches 160°.

1 PREP

- **Wash and dry produce.**
- Finely dice **tomato**. Roughly chop **cilantro**. Zest half the **lime**; quarter lime **(for 4 servings, zest one lime and quarter both)**.
- Drain and roughly chop **pulled pork*** into smaller pieces.

2 COOK FILLING & BROTH

- Heat a **large drizzle of oil** in a medium pan over medium-high heat. Add **pork**, **Southwest Spice**, **paprika**, and **¼ tsp salt (½ tsp for 4 servings)**. Cook, stirring, until pork is warmed through, 2-3 minutes.
- Stir in **chicken stock concentrate**, **pork ramen stock concentrate**, and **¾ cup water (1½ cups for 4)**. Bring to a simmer and cook until broth has thickened, 4-5 minutes. Taste and season with **salt** and **pepper** if needed.
- Using a slotted spoon, transfer **pork filling** to a medium bowl, leaving **broth** behind. Cook until broth has reduced, 2-3 minutes. Remove from heat; cover to keep warm.

3 MAKE PICO

- Meanwhile, in a small bowl, combine **tomato**, **cilantro**, **lime zest**, **juice from half the lime (whole lime for 4 servings)**, and **1 TBSP olive oil (2 TBSP for 4)**. Season with **salt** and **pepper**.

4 BUILD TACOS

- Place **tortillas** on a clean work surface. Sprinkle one half of each tortilla with **mozzarella**; top with **pork filling**. Fold tortillas in half to create **tacos**.

5 FRY TACOS

- Melt **1 TBSP butter** in a large, preferably nonstick, pan over medium heat. Add **tacos** and cook until tortillas are crisped, 1-2 minutes per side. TIP: Depending on the size of your pan, you may need to work in batches.

6 SERVE

- Divide **birria broth** between small serving bowls. TIP: If needed, return pan to medium heat until broth is warmed through before serving.
- Divide **tacos** between plates; serve with **pico de gallo (draining first)**, **remaining lime wedges**, and birria broth for dipping.

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