

INGREDIENTS

2 PERSON | 4 PERSON

Lime





Yellow Onion



Orange



Blend





10 oz | 20 oz Ground Pork



1/4 oz | 1/4 oz

Cilantro

1 | 2 Tex-Mex Paste

Long Green Pepper

4 TBSP | 8 TBSP

Sour Cream Contains: Milk



Flour Tortillas Contains: Wheat

with Pickled Onion & Southwest Crema

CITRUS PORK TACOS





ANY ISSUES WITH YOUR ORDER?



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.







Galories: 840



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

CHARRED, I'M SURE

In step 5, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove instead for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- 2 Small bowls
- Plastic wrap
- Large pan
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (2 tsp | 2 tsp)

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

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



1 PREP

- · Wash and dry produce.
- Halve, peel, and thinly slice onion.
 Quarter lime. Halve, core, and thinly slice green pepper into strips. Halve orange. Roughly chop cilantro.



2 MAKE PICKLES & CREMA

- In a small, microwave-safe bowl, combine ¼ of the onion, juice from half the lime, ¼ tsp sugar (½ tsp for 4 servings), and a pinch of salt. Cover with plastic wrap and microwave for 30 seconds. Set aside.
- In a separate small bowl, combine sour cream with ¼ tsp Southwest Spice (½ tsp for 4). (You'll use the remaining Southwest Spice later.)
 Season with salt and pepper. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



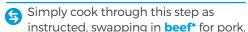
3 COOK VEGGIES

- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and remaining onion; cook, stirring occasionally, until browned and tender, 5-7 minutes. Season with salt and pepper.
- Turn off heat; transfer to a medium bowl. Wipe out pan.



4 COOK PORK

- Heat a drizzle of oil in pan used for veggies over medium-high heat. Add pork* and remaining Southwest Spice. Cook, breaking up meat into pieces, until browned, 3-4 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Stir in Tex-Mex paste, juice from orange, and a squeeze of lime juice.
 Bring to a simmer and cook until pork is cooked through and sauce has thickened, 2-3 minutes more. Taste and season with salt and pepper.





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 and veggies. Drizzle with crema and top with pickled onion (draining first) and cilantro.
 Serve with remaining lime wedges on the side.

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