



CITRUS PORK TACOS

with Pickled Onion & Southwest Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Lime



1 | 2
Long Green
Pepper



1 | 2
Orange



¼ oz | ¼ oz
Cilantro



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



10 oz | 20 oz
Ground Pork



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*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 Turkey



10 oz | 20 oz
Ground Beef**

Calories: 720

Calories: 860



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 820



HELLO

TEX-MEX PASTE

A savory, spicy, and slightly sweet MVP flavor base

TOP-NOTCH 'TILLAS

No microwave? No problem! Warm tortillas by wrapping them in foil and heating them up in the oven at 425 degrees for 5 minutes.

BUST OUT

- 2 Small bowls
- Medium bowl
- Plastic wrap
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Sugar ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
- Cooking oil (**2 tsp** | **2 tsp**)

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

🍴 *Ground Turkey is fully cooked when internal temperature reaches 165°.

🍴 *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**.



4 COOK PORK

- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add **pork*** and **remaining Southwest Spice Blend**. 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**.

🍴 Swap in **turkey*** or **beef*** for pork.



2 MAKE PICKLES & CREMA

- In a small, microwave-safe bowl, combine $\frac{1}{4}$ of the **onion**, **juice from half the lime**, $\frac{1}{4}$ tsp **sugar** ($\frac{1}{2}$ 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 $\frac{1}{4}$ tsp **Southwest Spice Blend** ($\frac{1}{2}$ tsp for 4). (You'll use the **remaining Southwest Spice Blend later**.) Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 WARM TORTILLAS

- While pork cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



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.



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 any **remaining lime wedges** on the side.