

INGREDIENTS

2 PERSON | 4 PERSON

Long Green

5 tsp | 5 tsp

White Wine

Vinegar

1 | 1 Chicken Stock

Concentrate

1tsp | 1tsp

Chipotle Powder

Tomato

10 oz | 20 oz

Ground Pork

1.5 oz | 1.5 oz

Tomato Paste

6 12

Flour Tortillas Contains: Soy, Wheat



1 | 1 Yellow Onion



¼ oz | ¼ oz Cilantro



1 TBSP | 1 TBSP Southwest Spice Blend



1½ TBSP | 3 TBSP Sour Cream



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



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**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.

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HelloCustom

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.



10 oz | 20 oz S Chicken Breast Strips Calories: 700

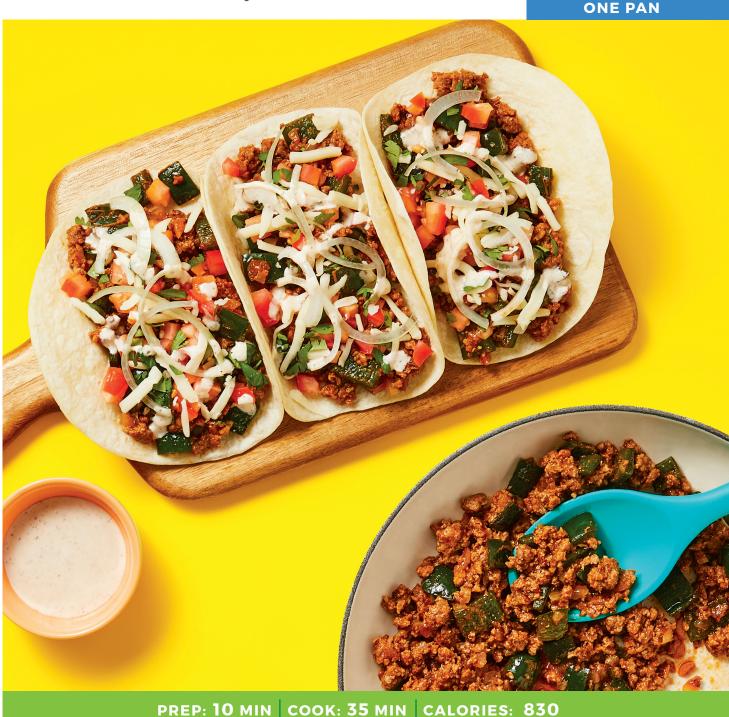


10 oz | 20 oz Ground Beef**

G Calories: 820

ONE-PAN PORK CARNITAS TACOS

with Pickled Onion & Monterey Jack Cheese





HELLO

PICKLED ONION

Marinating this awesome allium in vinegar mellows its raw bite and provides a tangy punch.

AMAZING PASTE

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated tangy-sweet flavors that give your dish delicious depth. To bring out even more richness, let the tomato paste cook for a minute after stirring it into the pork mixture in step 4. This will help it caramelize, giving your tacos a huge hit of umami.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)

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

- S *Chicken 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 and peel onion; thinly slice one half and finely chop remaining. Core, deseed, and dice green pepper into ½-inch pieces. Dice tomato. Roughly chop cilantro.



2 PICKLE ONION

• In a medium bowl, combine **sliced onion**, **vinegar**, **1 TBSP water**, **2 tsp sugar**, and **salt** (we used ½ tsp). Stir until sugar and salt have mostly dissolved. Set aside to pickle, stirring occasionally, until ready to serve.



3 COOK PORK

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add pork* and season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Transfer to a plate and set aside.
- Pat chicken* dry with paper towels.
- Swap in chicken (no need to break up chicken into pieces!) or beef* for pork.



4 MAKE FILLING

- Heat a drizzle of olive oil in same pan over medium-high heat. Add green pepper and chopped onion; season with salt and pepper. Cook, stirring, until softened, 3-4 minutes.
- Return pork to pan along with Southwest Spice Blend, stock concentrate, half the tomato paste (all for 4 servings), and ¼ cup water (⅓ cup for 4). Cook, scraping up any browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes more.



5 MIX & WARM

- While filling cooks, in a small bowl, combine sour cream, a bit of onion pickling liquid to taste (start with 1/4 tsp and add more if desired), and a pinch of chipotle powder (add more to taste if you like things spicy). Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
- Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.



6 SERVE

 Divide tortillas between plates; fill with pork filling, tomato, Monterey Jack, cilantro, pickled onion (draining first), and crema. TIP: Alternatively, put everything in individual serving bowls and let everyone assemble their own tacos!