



ONE-PAN PORK CARNITAS TACOS


with Pickled Onion & Monterey Jack Cheese

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON


-  **1 | 1**
Yellow Onion
-  **1 | 1**
Long Green Pepper
-  **1 | 2**
Tomato
-  **¼ oz | ¼ oz**
Cilantro
-  **5 tsp | 5 tsp**
White Wine Vinegar
-  **10 oz | 20 oz**
Ground Pork
-  **1 TBSP | 1 TBSP**
Southwest Spice Blend
-  **1 | 1**
Chicken Stock Concentrate
-  **1.5 oz | 1.5 oz**
Tomato Paste
-  **1½ TBSP | 3 TBSP**
Sour Cream
Contains: Milk
-  **1 tsp | 1 tsp**
Chipotle Powder
-  **6 | 12**
Flour Tortillas
Contains: Soy, Wheat
-  **¼ Cup | ½ Cup**
Monterey Jack Cheese
Contains: Milk

 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 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**
Chicken Breast Strips
Calories: 700
-  **10 oz | 20 oz**
Ground Beef**
Calories: 820



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 830



HELLO FRESH

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°.

🍗 *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 (½ 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 ¼ 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!**