



# ONE-PAN PORK & POBLANO TACOS

with Kiwi Salsa & Lime Crema

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Lime



1 | 2  
Roma Tomato



1 | 2  
Kiwi



1 | 1  
Red Onion



¼ oz | ¼ oz  
Cilantro



1 | 1  
Poblano Pepper



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Southwest  
Spice Blend



10 oz | 20 oz  
Ground Pork\*\*



1 | 2  
Chicken Stock  
Concentrate



1.5 oz | 1.5 oz  
Tomato Paste



6 | 12  
Flour Tortillas  
Contains: Wheat

\*\* 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

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.



10 oz | 20 oz  
Chicken Breast  
Strips

Calories: 760



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 900





# HELLO FRESH

## HELLO

### KIWI SALSA

A tangy taco topping with a dose of tropical sweetness

#### TOP-NOTCH 'TILLAS

In step 6, 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 for a smoky, fire-touched flavor and crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

#### BUST OUT

- Peeler
- Small bowl
- Medium bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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

🍳 \* Chicken is fully cooked when internal temperature reaches 165°.



#### 1 PREP

- **Wash and dry produce.**
- Quarter **lime**. Finely dice **tomato**. Peel and finely dice **kiwi**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Roughly chop **cilantro**. Core, deseed, and finely chop **poblano**.



#### 2 MAKE CREMA & SALSA

- In a small bowl, combine **sour cream** and a **squeeze of lime juice**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.
- In a medium bowl, toss together **tomato**, **kiwi**, **minced onion**, **half the cilantro**, and a squeeze of lime juice. Season with **salt** and **pepper**.



#### 3 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sliced onion**, **poblano**, and **half the Southwest Spice** (you'll use the rest in the next step). Cook, stirring occasionally, until softened and lightly charred, 3-4 minutes.



#### 4 COOK PORK

- Add **pork\***, a **large drizzle of oil**, and **remaining Southwest Spice** to pan with **veggies**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes. Season with **salt** and **pepper**.
- Reduce heat under pan to medium low. **TIP: If there's excess grease in your pan, carefully pour it out.**

- 🍳 Pat **chicken\*** dry with paper towels. Swap in chicken for pork; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.



#### 5 FINISH FILLING

- Stir in **stock concentrate**, **tomato paste**, and **¼ cup water** (½ cup for 4 servings). Cook, stirring, until everything is coated in a thick sauce, 1-2 minutes. Season with **salt** and **pepper**.



#### 6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **pork filling**, **salsa**, and **crema**. Sprinkle with **remaining cilantro**. Serve with **remaining lime wedges** on the side.

WK 3-7