



ONE-PAN PORK & GREEN PEPPER 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



1/4 oz | 1/4 oz
Cilantro



1 | 1
Long Green 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: 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 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
Ground Beef**

Calories: 890



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

🍗 *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 **green pepper**.



2 MAKE CREMA & SALSA

- In a small bowl, combine **sour cream** with 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, green pepper**, and **half the Southwest Spice Blend (you'll use the rest in the next step)**. Cook, stirring occasionally, until softened and lightly charred, 3-4 minutes.



4 COOK PORK

- Add a **large drizzle of oil, pork***, and **remaining Southwest Spice Blend** to pan with **veggies**. Cook, breaking up meat into pieces, until 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.**

- 🍖 Swap in **beef*** or **chicken*** for pork
- 🍗 (no need to break up chicken into pieces!).



5 FINISH FILLING

- Stir in **stock concentrate, tomato paste**, and **1/4 cup water (1/3 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.

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