ONE-PAN PORK FAJITA LETTUCE WRAPS

with Blue Corn Tortilla Chips & Lime Crema

ONE PAN

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 720

INGREDIENTS

2 PERSON | 4 PERSON

- **1 | 2** Yellow Onion
- **1 | 2** Long Green Pepper
- **1 | 1** Lime
- **1 | 2** Baby Romaine Lettuce
- **1.5 oz | 3 oz** Blue Corn Tortilla Chips
- **10 oz | 20 oz** Ground Pork**
- **1 TBSP | 2 TBSP** Fajita Spice Blend
- **1 | 2** Beef Stock Concentrate
- **4 TBSP | 8 TBSP** Sour Cream
  Contains: Milk
- **½ Cup | 1 Cup** Mexican Cheese Blend
  Contains: Milk

** 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** Ground Turkey**
  Calories: 650

HFRC_49.3_R45328A / R45328APS07_ONE-PAN PORK FAJITA LETTUCE WRAPS.indd 1 11/17/21 5:42 PM

HELLO FRESH

HELLO

LETTUCE WRAPS

Crunchy and refreshing romaine leaves act as a cradle for your fajita fillings.

KICK IT UP

Can't imagine your fajitas without a spicy kick? If you have some on hand, add a pinch of chipotle powder or cayenne with the Fajita Spice in step 2, or drizzle the finished fajitas with your favorite hot sauce.

BUST OUT

- Zester
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)
- Sugar (**½ tsp** | **1 tsp**)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

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

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

1 PREP

- **Wash and dry produce.**
- Halve, peel, and finely dice **onion**. Core, deseed, and finely dice **green pepper**. Zest and quarter **lime**. Trim and discard root end from **lettuce**; separate leaves. Gently crush **tortilla chips** in their bag into small pieces.

2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**, **green pepper**, and **pork***. Season generously with **salt** (we used ¼ tsp; ½ tsp for 4 servings) and **pepper**. Cook, breaking up meat into pieces, until pork is lightly browned and onion is slightly softened, 4-5 minutes.
- Add **Fajita Spice**; cook, stirring, 30 seconds. Stir in **stock concentrate**, **½ tsp sugar**, and **1 TBSP water** (1 tsp sugar and 2 TBSP water for 4). Cook, stirring occasionally, until pork is cooked through, 2-3 minutes more.

Simply cook through this step as instructed, swapping in **turkey*** for pork.

3 MAKE CREMA

- Meanwhile, in a small bowl, combine **sour cream**, **lime zest**, and **juice from one lime wedge**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

4 FINISH & SERVE

- Remove pan with **pork filling** from heat; sprinkle filling with **Mexican cheese**. Cover pan and let sit until cheese melts, 1-2 minutes.
- Divide **lettuce leaves** between plates; fill with pork filling. Drizzle with **lime crema** and sprinkle with **tortilla chips**. Serve with **remaining lime wedges** on the side.

WK 49-3