

# **INGREDIENTS**

2 PERSON | 4 PERSON



Tex-Mex Paste



1 TBSP | 2 TBSP Southwest Spice Blend



4 oz | 8 oz



10 oz | 20 oz Ground Pork



Yellow Onion



Cilantro



Lime

Flour Tortillas



1 | 2 Long Green Pepper



2 TBSP | 4 TBSP Sour Cream

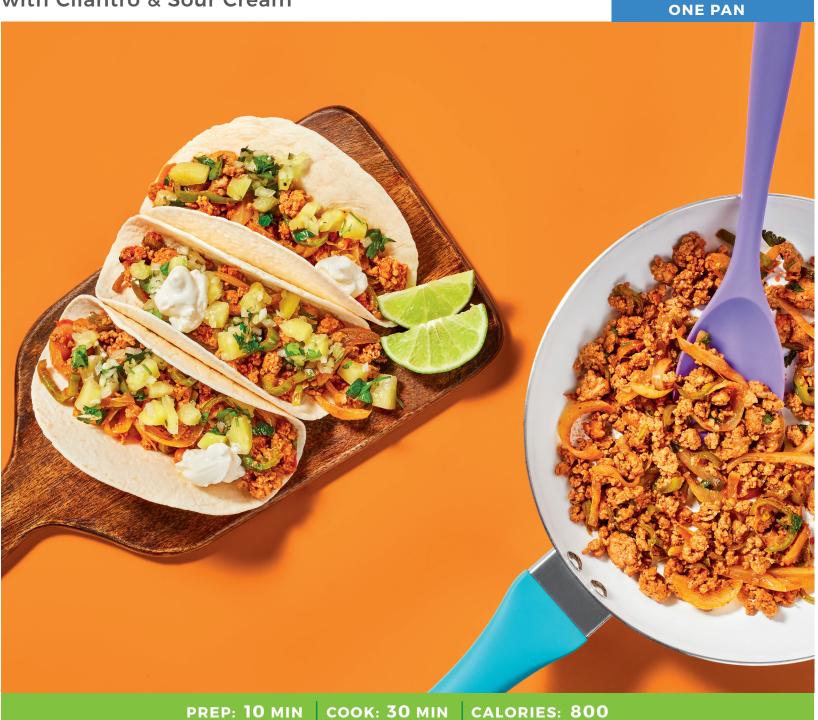
# HELLO

# PINEAPPLE SALSA

Adding sweet, tangy, tropical notes to a richly spiced pork filling

# PINEAPPLE SALSA PORK TACOS

with Cilantro & Sour Cream





#### **TOP-NOTCH 'TILLAS**

In step 5, 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 smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

#### **BUST OUT**

- Strainer
- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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



#### 1 PREP

- Wash and dry all produce.
- Drain pineapple, reserving juice in a small bowl; roughly chop pineapple.
  Halve, peel, and thinly slice onion; mince a few slices until you have
   2 TBSP (4 TBSP for 4 servings). Roughly chop cilantro. Quarter lime. Halve, core, and thinly slice green pepper into strips.



## **2 MAKE SALSA**

 In a second small bowl, combine pineapple, minced onion, half the cilantro, and a squeeze of lime juice to taste. Season with salt and pepper.



#### **3 COOK VEGGIES**

 Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and sliced onion. Cook, stirring occasionally, until lightly browned and slightly softened, 3-4 minutes. Season with salt and pepper. Reduce to medium heat



## **4 MAKE FILLING**

- Add pork\* and Southwest Spice to pan with veggies. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in pineapple juice and Tex-Mex paste; cook until thickened and saucy, 1-2 minutes. Taste and season with salt and pepper.
- Remove pan from heat and stir in remaining cilantro.



## **5 WARM TORTILLAS**

 While pork cooks, wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.



## 6 SERVE

 Divide tortillas between plates and fill with pork filling. Top with pineapple salsa and dollop with sour cream.
 Serve with any remaining lime wedges on the side.