



PINEAPPLE SALSA PORK TACOS

with Cilantro & Sour Cream

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tex-Mex Paste



1 TBSP | 2 TBSP
Southwest
Spice Blend



4 oz | 8 oz
Pineapple



10 oz | 20 oz
Ground Pork



1 | 2
Yellow Onion



¼ oz | ½ oz
Cilantro



1 | 1
Lime



1 | 2
Long Green
Pepper



6 | 12
Flour Tortillas
Contains: Wheat



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

PINEAPPLE SALSA

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 800



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.