



HALL OF FAME

PORK AND POBLANO TACOS

with Kiwi Salsa and Lime Crema



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 730

-  Red Onion
-  Roma Tomatoes
-  Cilantro
-  Sour Cream
(Contains: Milk)
-  Ground Pork
-  Tomato Paste
-  Poblano Pepper
-  Kiwis
-  Limes
-  Mexican Spice Blend
-  Chicken Stock Concentrates
-  Flour Tortillas
(Contains: Wheat)

START STRONG


It's taco time! Kids can help with tasks like mixing the salsa and crema or assembling the finished tacos.

BUST OUT

- Small bowl
- Medium bowl
- Large pan
- Paper towel
- Vegetable oil (4 tsp)

INGREDIENTS

Ingredient 4-person

• Red Onion	1
• Poblano Pepper	1
• Roma Tomatoes	2
• Kiwis	2
• Cilantro	½ oz
• Limes	2
• Sour Cream	8 TBSP
• Mexican Spice Blend 	2 TBSP
• Ground Pork	20 oz
• Chicken Stock Concentrates	2
• Tomato Paste	2 TBSP
• Flour Tortillas	12

HELLO WINE



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Little Pioneer South East
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 HelloFRESH



1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 2 TBSP minced onion. Core, seed, and finely chop **poblano**. Core, seed, and finely dice **tomatoes**. Peel, then finely dice **kiwis**. Roughly chop **cilantro**. Cut **limes** into wedges.



4 COOK PORK

Add **pork**, another large drizzle of **oil**, and remaining **Mexican spice** to pan, breaking up meat into pieces. Cook until pork is browned at edges and no longer pink, 4-5 minutes. Season with **salt** and **pepper**. **TIP:** If there's excess grease in your pan, carefully pour it out.



2 MAKE CREMA AND SALSA

In a small bowl, stir together **sour cream** and a squeeze of **lime juice**. Season with **salt** and **pepper**. In a medium bowl, toss together **minced onion, tomatoes, kiwis**, half the **cilantro**, and a squeeze of lime juice. Season with salt and pepper. **TIP:** Have picky eaters? Leave out the onion and kiwis and save them for garnish.



5 FINISH FILLING

Reduce heat under pan to medium-low. Stir in **stock concentrates**, $\frac{1}{4}$ **cup water**, and **2 TBSP tomato paste** (we sent more). Cook, stirring, until everything is coated in a thick sauce, 1-2 minutes. 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 **1 TBSP Mexican spice** (1 packet). Cook, tossing occasionally, until softened and lightly charred, 3-4 minutes.



6 FINISH AND SERVE

Wrap **tortillas** in a damp paper towel and microwave on high until warmed through, about 30 seconds. Divide **pork filling** between tortillas. Spoon **salsa** over top. Dollop with **crema**. Sprinkle with remaining **cilantro**. Serve with remaining **lime wedges**.

FRESH TALK

Would you rather be an ant or an elephant?

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