



HALL OF FAME

PORK CARNITAS TACOS

with Pickled Shallot and Monterey Jack Cheese



HELLO HALL OF FAME

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 770**



Shallot



Cilantro



Lime



Ground Pork



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)



Poblano Pepper



Roma Tomato



White Wine Vinegar



Fajita Spice Blend



Tomato Paste



Chipotle Powder



Monterey Jack Cheese
(Contains: Milk)

START STRONG

No microwave? No problem! You can also warm the tortillas by wrapping them in foil and letting them heat up in the oven at 425 degrees for about 5 minutes.

BUST OUT

- Medium bowl
- Large pan
- Slotted spoon
- Small bowl
- Paper towels
- Sugar (2 tsp | 2 tsp)
- Olive oil (2 tsp | 4 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

| Ingredient | 2-person | 4-person |
|-----------------------------|----------|----------|
| • Shallot | 1 | 2 |
| • Poblano Pepper | 1 | 1 |
| • Cilantro | ¼ oz | ½ oz |
| • Roma Tomato | 1 | 2 |
| • Lime | 1 | 1 |
| • White Wine Vinegar | 5 tsp | 5 tsp |
| • Ground Pork* | 10 oz | 20 oz |
| • Fajita Spice Blend | 1 TBSP | 1 TBSP |
| • Chicken Stock Concentrate | 1 | 1 |
| • Tomato Paste | 2 TBSP | 2 TBSP |
| • Sour Cream | 2 TBSP | 4 TBSP |
| • Chipotle Powder | 1 tsp | 1 tsp |
| • Flour Tortillas | 6 | 12 |
| • Monterey Jack Cheese | ¼ Cup | ½ Cup |

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

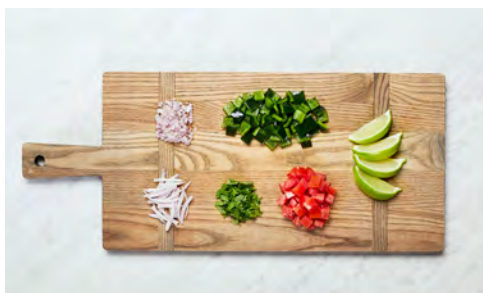
WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



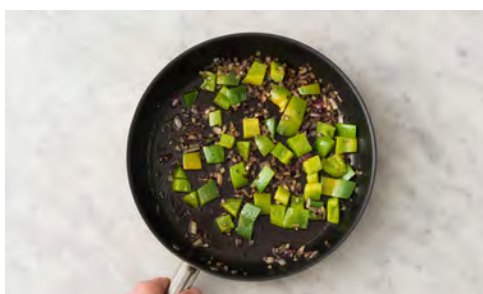
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1 PREP

Wash and dry all produce. Halve and peel **shallot**. Finely chop one half; very thinly slice other half. Core, deseed, and dice **poblano** into ½-inch pieces. Roughly chop **cilantro**. Dice **tomato**. Halve **lime**; cut one half into wedges.



4 MAKE FILLING

Heat another drizzle of **olive oil** in same pan over medium-high heat. Add **poblano** and **chopped shallot**; season with **salt** and **pepper**. Cook, stirring, until softened, 3-4 minutes. Add **pork** to pan along with **Fajita Spice**, **stock concentrate**, **2 TBSP water**, and half the **tomato paste** (use all the tomato paste for 4 servings). Cook, scraping up any browned bits on bottom, until thickened and saucy, 2-3 minutes.



2 PICKLE SHALLOT

In a medium bowl, combine **sliced shallot**, **vinegar**, **2 tsp sugar**, **½ tsp salt**, and **1 TBSP water**. Toss until sugar and salt are mostly dissolved. Set aside, tossing from time to time.



5 MAKE CREMA AND WARM TORTILLAS

In a small bowl, combine **sour cream**, a squeeze of **lime juice**, and a pinch of **chipotle powder** (use more or less to taste). Stir in **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with **salt** and **pepper**. Wrap **tortillas** in damp paper towels and microwave on high until warm and pliable, about 30 seconds.



3 COOK PORK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **pork**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Transfer to a plate using a slotted spoon. Pour out and discard any excess grease in pan.



6 ASSEMBLE AND SERVE

Divide **filling**, **tomato**, **cheese**, **cilantro**, **pickled shallot**, and **crema** between **tortillas**. (**TIP**: You can put everything in individual serving bowls and let everyone assemble their own tacos.) Serve with **lime wedges** on the side.

MORE, PLEASE!

We also love this recipe with ground chicken or ground beef.

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