



PORK CARNITAS TACOS

with Pickled Onion and Monterey Jack Cheese



HELLO

CHIPOTLE POWDER

This warm and smoky spice adds a touch of heat to tangy crema.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 900**



Red Onion



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

Planning ahead? You can pickle the onion in step 2 the night before making this dish—just be sure to store it in the fridge in an airtight container. The extra time will mellow the onion and allow it to fully soak up the tangy-sweet pickling liquid.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Red Onion 1 | 2
- Poblano Pepper 1 | 2
- Cilantro ¼ oz | ½ oz
- Roma Tomato 1 | 2
- Lime 1 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Ground Pork* 10 oz | 20 oz
- Fajita Spice Blend 1 TBSP | 1 TBSP
- Chicken Stock Concentrate 1 | 2
- Tomato Paste 1.5 oz | 1.5 oz
- Sour Cream 4 TBSP | 8 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 **onion**; finely chop one half and very thinly slice other half. Core, deseed, and dice **poblano** into ½-inch pieces. Roughly chop **cilantro** leaves and stems. 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 onion**; season with **salt** and **pepper**. Cook, stirring, until softened, 3-4 minutes. Add **pork** along with **Fajita Spice**, **stock concentrate**, ¼ **cup water** (⅓ cup for 4 servings), and half the **tomato paste** (use all for 4). Cook, scraping up any browned bits from bottom of pan, until thickened and saucy, 1-2 minutes.



2 PICKLE ONION

In a medium bowl, combine **sliced onion**, **vinegar**, **2 tsp sugar**, **½ tsp salt**, and **1 TBSP water**. Stir until sugar and salt are mostly dissolved. Set aside, stirring occasionally, until ready to serve.



5 MAKE CREMA AND WARM TORTILLAS

In a small bowl, combine **sour cream**, a squeeze of juice from **lime half**, and a pinch of **chipotle powder** (taste and add more from there if desired). 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 until warm, 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 and set aside.



6 SERVE

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

WORD OF THE DAY

Carnitas, typically made by simmering pork shoulder in lard, can take up to a day to make. Drink a *cerveza* with all your downtime!

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