



# Pulled Pork and Pineapple Tacos

with Charred Corn Salsa and Lime Crema

**FAMILY** 20 Minutes



Pulled Pork



Flour Tortillas



Lime



Cilantro



Sour Cream



Feta Cheese



Corn Kernels



Chicken Broth Concentrate



Tomato Sauce



Mexican Seasoning



Red Onion, chopped



Pineapple, spears



Baby Kale

**HELLO PINEAPPLE**

*This tropical fruit is pollinated by hummingbirds*

## START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

### Bust Out

Large Non-Stick Pan, 8x8-Inch Baking Dish, Medium Bowl, Aluminum Foil, Small Bowl, Microplane/Zester, Measuring Spoons, Whisk

### Ingredients

	4 Person
Pulled Pork	600 g
Flour Tortillas	12
Lime	1
Cilantro	7 g
Sour cream	9 tbsp
Feta Cheese	56 g
Corn Kernels	227 g
Chicken Broth Concentrate	1
Tomato Sauce	2 tbsp
Mexican Seasoning	1 tbsp
Red Onion, chopped	113 g
Pineapple, spears	190 g
Baby Kale	113 g
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### 1. COOK PORK & TORTILLAS

Cut **pineapple** into ½-inch pieces. Wrap the **tortillas** in foil. Add **pork**, **Mexican Seasoning**, **broth concentrate**, **tomato sauce** and **2 tbsp water** into an 8x8-inch baking dish. Toss together, then lay the **pineapple pieces** on top. Broil the **pork** and **tortilla packet** side by side in **middle** of oven, until warmed through, 10-12 min.\*\*



### 4. MAKE VINAIGRETTE

Whisk together **lime juice**, **1 tsp sugar** and **1 tbsp oil** in a medium bowl. Drizzle **half the lime dressing** over the **charred corn-onion mixture**. Stir in **cilantro**. Season with **salt** and **pepper**.



### 2. CHAR VEGGIES

While the **pork** and **tortillas** cook, heat a large non-stick pan over medium-high heat. When hot, add **corn** and **onions** to the dry pan. Season with **salt** and **pepper**. Cover and cook, stirring halfway through cooking, until dark golden-brown, 7-8 min. Remove from heat.



### 5. ASSEMBLE TACOS

Add **baby kale** to the medium bowl with the **remaining lime dressing**. Add the **remaining corn-onion salsa**. Toss to combine.



### 3. PREP & MAKE CREMA

While **veggies** char, zest and juice the **lime**. Roughly chop **cilantro**. Mix **sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Set aside.



### 6. FINISH AND SERVE

Divide **pork** and **pineapple** between **tortillas**, then top with **half the charred-corn salsa**. Dollop over **lime crema** and crumble over **feta**. Divide **pork tacos** and **kale-corn salad** between plates.

## Dinner Solved!