



PULLED PORK TACOS

with Black Bean Salsa and Cheddar Cheese



HELLO
GREEN VALLEY® BLACK BEANS
Healthy food for all: 100% organic, protein-packed beans to power your whole day.

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 1110

-  Limes
-  Red Onion
-  Southwest Spice Blend
-  Green Valley® Black Beans
-  Sour Cream (Contains: Milk)
-  Jalapeño
-  Roma Tomatoes
-  Pulled Pork
-  Flour Tortillas (Contains: Wheat)
-  Cheddar Cheese (Contains: Milk)

START STRONG

Made without artificial flavors, preservatives, or added sugar, our pulled pork is cooked and ready to heat. Just make sure to pull it apart so you have bite-sized, taco-ready pieces.

BUST OUT

- Small bowl
- Large pan
- Strainer
- Medium bowl
- Paper towel
- Vegetable oil (2 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|-----------------------------|--------|
| • Limes | 2 |
| • Red Onion | 1 |
| • Jalapeño 🌶️ | 1 |
| • Roma Tomatoes | 2 |
| • Southwest Spice Blend 🌶️ | 2 TBSP |
| • Pulled Pork | 20 oz |
| • Green Valley® Black Beans | 31 oz |
| • Flour Tortillas | 12 |
| • Sour Cream | 8 TBSP |
| • Cheddar Cheese | 1 Cup |

HELLO WINE



PAIR WITH

Querencia Mendoza Malbec-Bonarda Blend, 2017

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Halve one **lime**; cut other into wedges. Peel, halve, and dice **onion**. Halve and mince **jalapeño**, removing ribs and seeds first for less heat. Dice **tomatoes**. Set aside **½ tsp Southwest spice** in a small bowl (we'll use the rest in step 3).



4 MAKE SALSA

Drain and rinse **beans** from containers. Place in a medium bowl along with **tomatoes** and remaining **onion** and **jalapeño** (to taste). Squeeze in **juice** from 2 lime halves. Season generously with **salt** and **pepper**. Toss to combine.



2 COOK ONION AND JALAPEÑO

Heat 2 TBSP oil in a large pan over medium heat. Add half the **onion** and half the **jalapeño** (use less to taste). Cook, tossing, until slightly softened, about 2 minutes.



5 WARM TORTILLAS AND SEASON SOUR CREAM

Wrap **tortillas** in a damp paper towel and microwave on high until warm and soft, about 30 seconds. Meanwhile, add **sour cream** to small bowl with reserved **½ tsp Southwest spice** and stir to combine.



3 WARM PULLED PORK

Add **pulled pork**, remaining **Southwest spice**, and **½ cup water** to pan, breaking up meat with a wooden spoon. Cook, stirring, until combined and warmed through, about 3 minutes.



6 PLATE AND SERVE

Divide **pulled pork** between **tortillas**, then sprinkle each with **cheddar**. Divide tacos between plates, then add **salsa** to the side. Serve with **sour cream** for dolloping and **lime wedges** for squeezing over. **TIP:** Break out the hot sauce if you like it spicy.

FRESH TALK

If you opened a restaurant, what would be on the menu?

Share your #HelloFreshPics with us! | (800) 733-2414 HelloFresh.com | hello@hellofresh.com

WK9 NJ-5_FAM