



# ONE-PAN SALSA VERDE PORK TACOS

with Monterey Jack & Southwest Crema

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 4 oz  
Grape Tomatoes



2 | 4  
Scallions



1 | 2  
Long Green  
Pepper



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Southwest  
Spice Blend



7.06 oz | 14.12 oz  
Green Salsa



10 oz | 20 oz  
Ground Pork



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 700



10 oz | 20 oz  
Ground Beef\*

Calories: 870



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 880





# HELLO FRESH

## HELLO

### SALSA VERDE

This tangy tomatillo sauce works double duty here: adding brightness to pork filling and as part of a tasty taco topper.

### TOP-NOTCH 'TILLAS

In step 6, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

### BUST OUT

- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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

🍤 \*Shrimp are fully cooked when internal temperature reaches 145°.

🍖 \*Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 PREP

- Wash and dry produce.
  - Halve **tomatoes** lengthwise. Trim and thinly slice **scallions**, separating whites from greens. Core, deseed, and dice **green pepper**.
- 🍤 Rinse **shrimp\*** under cold water, then pat dry with paper towels.



### 2 MAKE CREMA & SALSA

- In a small bowl, combine **sour cream**, **1 tsp Southwest Spice Blend (2 tsp for 4 servings)**, **salt**, and **pepper**. (You'll use the rest of the Southwest Spice Blend later.) Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- In a separate small bowl, combine **tomatoes**, **scallion whites**, and **1 TBSP green salsa (you'll use the rest later)**. Season with **salt** and **pepper**.



### 3 COOK GREEN PEPPER

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-6 minutes.



### 4 COOK PORK

- Add **pork\*** and another **drizzle of oil** to same pan. Season with **salt**, **pepper**, and **remaining Southwest Spice Blend**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**

- 🍤 Swap in **shrimp** or **beef\*** for pork.
- 🍖 Cook, stirring frequently, until cooked through, 3-5 minutes for shrimp or 4-6 minutes for beef.



### 5 SIMMER FILLING

- Add **remaining green salsa** to pan with **pork**; bring to a simmer over medium-high heat. Cook until slightly thickened, 2-3 minutes.
- Stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted. Season with **salt** and **pepper**. Turn off heat.



### 6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **pork mixture**, **Monterey Jack**, **tomato salsa**, and **crema**. Sprinkle with **scallion greens** and serve.

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