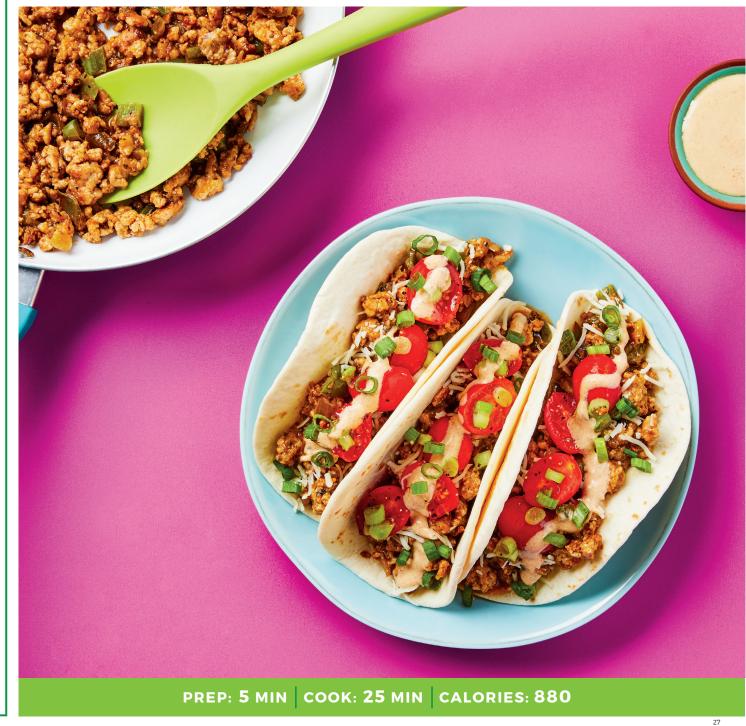


# **ONE-PAN SALSA VERDE PORK TACOS**

with Monterey Jack & Southwest Crema





## **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.
- S 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. 6 Ø 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.