TOSTADAS SUPREMO WITH PORK

topped with Poblano, Lime Crema & Pico de Gallo

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 960

INGREDIENTS

2 PERSON | 4 PERSON

- **10 oz | 20 oz** Ground Pork
- **6 | 12** Flour Tortillas — Contains: Wheat
- **1 | 1** Yellow Onion
- **1 | 2** Roma Tomato
- **1 | 2** Poblano Pepper
- **½ Cup | 1 Cup** Mexican Cheese Blend — Contains: Milk
- **1 | 1** Lime
- **4 TBSP | 8 TBSP** Sour Cream — Contains: Milk
- **1 | 2** Tex-Mex Paste
- **1 TBSP | 2 TBSP** Southwest Spice Blend

HELLO

TOSTADAS

Crispy flat tortillas with plenty of surface area for all the toppings your heart desires

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HELLO FRESH

MELT WITH YOU

When your cheese-topped tostadas are in the oven in step 6, keep an eye out! All ovens differ and the high heat will work quickly, so you'll want to remove the baking sheet as soon as you see melty cheese.

BUST OUT

- Zester
- Large pan
- Baking sheet
- 2 Small bowls
- Kosher salt
- Black pepper
- Olive oil (**4 tsp** | **7 tsp**)

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

1 PREP

- Adjust rack to top position **(top and middle positions for 4 servings)** and preheat oven to 450 degrees. **Wash and dry all produce.**
- Halve, core, and thinly slice **poblano** crosswise into strips. Halve and peel **onion**; thinly slice one half. Finely chop remaining half until you have 2 TBSP. **(For 4, thinly slice whole onion; finely chop a few slices until you have 3 TBSP.)** Dice **tomato**. Zest and quarter **lime**.

2 COOK PORK

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **pork*** and **Southwest Spice**; cook, breaking up meat into pieces, until browned, 3-4 minutes (it'll finish cooking in the next step). TIP: If there's excess grease in your pan, carefully pour it out.

3 SIMMER PORK & VEGGIES

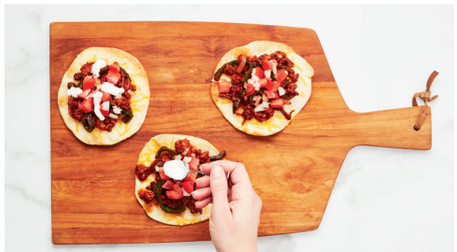
- Add **poblano** and **sliced onion** to pan with **pork**. Cook, stirring, until veggies are tender and pork is cooked through, 5-7 minutes.
- Add **Tex-Mex paste** and **¼ cup water (⅓ cup for 4 servings)**. Simmer until thickened, 1-2 minutes. Season with **pepper**.
- Turn off heat; cover to keep warm.

4 TOAST TORTILLAS

- Meanwhile, drizzle **tortillas** with **1 TBSP olive oil (2 TBSP for 4 servings)**; brush or rub to coat all over. Arrange on a baking sheet in a single layer.
- Gently prick each tortilla in a few places with a fork. **(For 4, divide tortillas between 2 sheets; toast on top and middle racks, flipping tortillas and swapping rack positions halfway through toasting.)**
- Toast on top rack, flipping halfway through, until lightly golden, 4-5 minutes per side. TIP: Tortillas brown quickly—keep a close eye on them.

5 MAKE PICO & CREMA

- While tortillas toast, in a small bowl, combine **tomato**, **chopped onion**, **juice from half the lime**, and a **pinch of salt and pepper**.
- In a separate small bowl, combine **sour cream**, a **squeeze of lime juice**, and a **pinch of lime zest** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



6 FINISH & SERVE

- Evenly sprinkle toasted **tortillas** with **Mexican cheese**. Return to oven until cheese melts, 1-2 minutes.
- Divide cheesy tortillas between plates and top with **pork mixture**, **pico de gallo**, and **crema**. Serve with any **remaining lime wedges** on the side.

WK 10-3