



TOSTADAS SUPREMO WITH PORK

plus Green Pepper, Sour Cream & Pico de Gallo

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Ground Pork



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 1
Yellow Onion



1 | 2
Tomato



1 | 2
Long Green
Pepper



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Tex-Mex Paste



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



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
Ground Beef**

Calories: 920



10 oz | 20 oz
Organic Ground
Beef**

Calories: 910



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 920



HELLO FRESH

HELLO

TOSTADAS

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

CHECK ON IT

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

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

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

🍖 *Ground Beef 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 produce.**
- Halve, core, and thinly slice **green pepper** 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**.



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: Keep a close eye on them—tortillas brown quickly!**



2 COOK PORK

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **pork*** and **Southwest Spice Blend**; 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.**

- 🍖 Swap in **beef*** or **organic beef***
- 🍖 for pork.



3 SIMMER PORK & VEGGIES

- Add **green pepper** 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 (½ cup for 4 servings)**. Simmer until thickened, 1-2 minutes. Season with **pepper**. Turn off heat; cover to keep warm.



5 MAKE PICO & CREMA

- While tortillas toast, in a small bowl, combine **tomato, chopped onion**, and a **pinch of salt and pepper**.
- Place **sour cream** in a separate small bowl. Add **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 blend** and **Monterey Jack**. 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.