



# CITRUS PORK TACOS

with Pickled Onion & Southwest Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



1 | 2  
Lime



1 | 2  
Long Green  
Pepper



1 | 2  
Orange



¼ oz | ¼ oz  
Cilantro



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



10 oz | 20 oz  
Ground Pork



1 | 2  
Tex-Mex Paste



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



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 Turkey

Calories: 720



10 oz | 20 oz  
Ground Beef\*\*

Calories: 860



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 820





HELLO

## TEX-MEX PASTE

A savory, spicy, and slightly sweet MVP flavor base

## TOP-NOTCH 'TILLAS

No microwave? No problem! Warm tortillas by wrapping them in foil and heating them up in the oven at 425 degrees for 5 minutes.

## BUST OUT

- 2 Small bowls
- Medium bowl
- Plastic wrap
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Sugar ( $\frac{1}{4}$  tsp |  $\frac{1}{2}$  tsp)
- Cooking oil (**2 tsp** | **2 tsp**)

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

🍴 \*Ground Turkey is fully cooked when internal temperature reaches 165°.

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



## 1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**. Quarter **lime**. Halve, core, and thinly slice **green pepper** into strips. Halve **orange**. Roughly chop **cilantro**.



## 4 COOK PORK

- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add **pork\*** and **remaining Southwest Spice Blend**. Cook, breaking up meat into pieces, until browned, 3-4 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **Tex-Mex paste**, **juice from orange**, and a **squeeze of lime juice**. Bring to a simmer and cook until pork is cooked through and sauce has thickened, 2-3 minutes more. Taste and season with **salt** and **pepper**.

🍴 Swap in **turkey\*** or **beef\*** for pork.



## 2 MAKE PICKLES & CREMA

- In a small, microwave-safe bowl, combine  $\frac{1}{4}$  of the **onion**, **juice from half the lime**,  $\frac{1}{4}$  tsp **sugar** ( $\frac{1}{2}$  tsp for 4 servings), and a **pinch of salt**. Cover with plastic wrap and microwave for 30 seconds. Set aside.
- In a separate small bowl, combine **sour cream** with  $\frac{1}{4}$  tsp **Southwest Spice Blend** ( $\frac{1}{2}$  tsp for 4). (You'll use the **remaining Southwest Spice Blend later**.) Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 5 WARM TORTILLAS

- While pork cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



## 3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **remaining onion**; cook, stirring occasionally, until browned and tender, 5-7 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a medium bowl. Wipe out pan.



## 6 SERVE

- Divide **tortillas** between plates and fill with **pork filling** and **veggies**. Drizzle with **crema** and top with **pickled onion (draining first)** and **cilantro**. Serve with any **remaining lime wedges** on the side.