



# ONE-PAN PINEAPPLE SALSA PORK TACOS

with Cilantro & Sour Cream

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Pineapple



1 | 1  
Onion



¼ oz | ½ oz  
Cilantro



1 | 1  
Lime



1 | 2  
Long Green  
Pepper



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 | 2  
Tex-Mex  
Paste



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1½ TBSP | 3 TBSP  
Sour Cream  
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  
Ground Beef\*\*

Calories: 810



10 oz | 20 oz  
Ground Turkey

Calories: 670



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 770



HELLO

## PINEAPPLE SALSA

Adding sweet, tangy, tropical notes to a richly spiced pork taco filling

### AS YOU LIKE IT

It's believed that genetics determine whether or not you like cilantro. Love it? Add it! Unsure? Try a bit or skip altogether.

### BUST OUT

- Strainer
- Large pan
- 2 Small bowls
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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### 1 PREP

- Wash and dry produce.
- Drain **pineapple**, reserving **juice** in a small bowl; roughly chop pineapple. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings). Roughly chop **cilantro**. Quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.



### 2 MAKE SALSA

- In a second small bowl, combine **pineapple**, **minced onion**, **half the cilantro**, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.



### 3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion** and **green pepper**. Cook, stirring occasionally, until lightly browned and slightly softened, 3-4 minutes. Season with **salt** and **pepper**. Reduce to medium heat.



### 4 MAKE FILLING

- Add **pork\*** and **Southwest Spice Blend** to pan with **veggies**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **pineapple juice** and **Tex-Mex paste**; cook until thickened and saucy, 1-2 minutes. Taste and season with **salt** and **pepper**.
- Remove pan from heat and stir in **remaining cilantro**.



### 5 WARM TORTILLAS

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



### 6 SERVE

- Divide **tortillas** between plates and fill with **pork filling**. Top with **pineapple salsa** and dollop with **sour cream**. Serve with any **remaining lime wedges** on the side.

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

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

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

🍷 Simply cook through this step as instructed, swapping in **beef\*** or **turkey\*** for pork.