



HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Strainer
- Paper towels
- Large pan
- Slotted spoon
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)

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SPEEDY SPICY PULLED PORK TACOS

Pineapple Salsa, Tortilla Chips & Cantina Guacamole

**FAST &
FRESH**

BOX TO PLATE: 15 MINUTES



CALORIES: 980

1 PREP



1 | 2
Long Green
Pepper



¼ oz | ½ oz
Cilantro



1 | 2
Lime



4 oz | 8 oz
Pineapple

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



3 MIX



½ Cup | 1 Cup
Guacamole



4 oz | 8 oz
Pico de Gallo

- Divide **guacamole** between two serving bowls (four serving bowls for 4). Stir in a **squeeze of lime** (big squeeze for 4), a **pinch of cilantro**, **salt**, and **pepper**. **TIP: You can plate chips and guac at this point!**
- In a small microwave-safe bowl, mix **drained pineapple**, ¼ **tsp sugar** (½ **tsp** for 4), and **juice from one lime wedge** (two wedges for 4). Microwave for 30 seconds.
- Drain any liquid from **pineapple mixture** and stir in **pico de gallo** (draining first) and a **pinch of cilantro**.



2 SIZZLE



8 oz | 16 oz
Pulled Pork



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 1
Tex-Mex Paste

- Drizzle **oil** in a hot large pan. Add **pulled pork***, **green pepper**, and **Southwest Spice Blend**; cook, breaking up meat into pieces, until pork is warmed through and green pepper is slightly softened, 4-6 minutes.
- Add **half the Tex-Mex paste** (all for 4) and a **splash of water**; stir until mixture is combined and creates saucy pork. Remove from heat. (For 4, cook in batches, wiping out pan and adding a drizzle of oil between batches.) **TIP: While the pork cooks, move on to Step 3.**



4 SERVE



6 | 12
Flour Tortillas
Contains: Soy, Wheat



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Hot Sauce



3 oz | 6 oz
Blue Corn Tortilla
Chips
Contains: Sesame

- Wrap **tortillas** in damp paper towels; microwave for 30 seconds.
- Fill **tortillas** with **pulled pork and pepper mixture**. Using a slotted spoon, top with **pineapple salsa**. Garnish with **remaining cilantro** and dollop with **sour cream**. Drizzle with as much **hot sauce** as you like.
- Serve **tacos** with **tortilla chips**, **cantina guacamole**, and any remaining **lime wedges** on the side.



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