

INGREDIENTS

2 PERSON | 4 PERSON





8 oz | 16 oz Pulled Pork



Chicken Stock Concentrate



1 TBSP | 2 TBSP Southwest Spice Blend



Pork Ramen Stock



Lime



1tsp 2tsp Smoked Paprika



Concentrate

Flour Tortillas Contains: Soy, Wheat



1/2 Cup | 1 Cup Mozzarella Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

HELLO

BIRRIA STYLE

Our twist on the traditionally slow-cooked Mexican stew

BIRRIA-STYLE PORK TACOS

with Pico de Gallo



PREP: 5 MIN COOK: 25 MIN CALORIES: 780



ON THE FRY

Frying the tacos gives them a crisper texture that helps them hold their shape when dipped in the warm birria-style broth.

BUST OUT

- Zester
- Medium bowl
- Medium pan
- Small bowl
- · Slotted spoon
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 1 TBSP)

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1 PREP

- · Wash and dry produce.
- Finely dice tomato. Roughly chop cilantro. Zest half the lime; quarter lime (for 4 servings, zest one lime and quarter both).
- Drain and roughly chop pulled pork* into smaller pieces.



2 COOK FILLING & BROTH

- Heat a large drizzle of oil in a medium pan over medium-high heat. Add pork,
 Southwest Spice Blend, paprika, and
 4 tsp salt (½ tsp for 4 servings). Cook,
 stirring, until pork is warmed through,
 2-3 minutes.
- Stir in chicken stock concentrate, pork ramen stock concentrate, and
 4 cup water (1½ cups for 4). Bring to a simmer and cook until broth has thickened, 4-5 minutes. Taste and season with salt and pepper if needed.
- Using a slotted spoon, transfer pork filling to a medium bowl, leaving broth behind. Cook until broth has reduced, 2-3 minutes. Remove from heat; cover to keep warm.



3 MAKE PICO DE GALLO

 Meanwhile, in a small bowl, combine tomato, cilantro, lime zest, juice from half the lime (whole lime for 4 servings), and 1 TBSP olive oil (2 TBSP for 4). Season with salt and pepper.



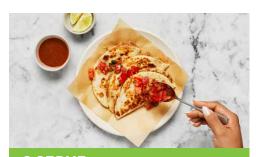
4 BUILD TACOS

Place tortillas on a clean work surface.
Sprinkle one half of each tortilla with mozzarella; top with pork filling. Fold tortillas in half to create tacos.



5 FRY TACOS

 Melt 1 TBSP butter in a large, preferably nonstick, pan over medium heat. Add tacos and cook until tortillas are crisped, 1-2 minutes per side.
TIP: Depending on the size of your pan, you may need to work in batches.



6 SERVE

- Divide birria broth between small serving bowls for dipping. TIP: If needed, return pan to medium heat until broth is warmed through before serving.
- Divide tacos between plates; top with pico de gallo (draining first). Serve with birria broth and remaining lime wedges on the side.