



BIRRIA-STYLE PORK TACOS

with Pico de Gallo

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



1 | 2
Lime



8 oz | 16 oz
Pulled Pork



1 TBSP | 2 TBSP
Southwest Spice Blend



1 tsp | 2 tsp
Smoked Paprika



1 | 2
Chicken Stock Concentrate



1 | 2
Pork Ramen Stock Concentrate



6 | 12
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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BIRRIA STYLE

Our twist on the traditionally slow-cooked
Mexican stew

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)
Contains: Milk

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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.



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**.



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 **¼ 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 **¾ 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.



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.



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**.



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.

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