



ONE-PAN TEX-MEX PORK TACOS

with Pineapple, Pickled Veggies & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



3 | 6
Radishes



4 oz | 8 oz
Pineapple



1 | 1
Onion



1 | 1
Lime



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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



¼ oz | ¼ oz
Cilantro



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

2 PERSON | 4 PERSON

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 790



HELLO

CARAMELIZED PINEAPPLE

A hot pan transforms tropical fruit to bronzed deliciousness.

CHAR APPEAL

If you have a few extra minutes, char your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

BUST OUT

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

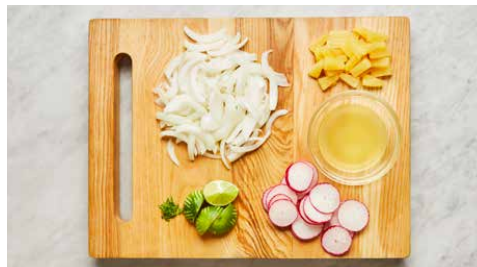
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*Ground Pork is fully cooked when internal temperature reaches 160°.

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



1 PREP

- Wash and dry produce.
- Trim and thinly slice **radishes**. Zest and quarter **lime**. Halve, peel, and thinly slice **onion**. Drain **pineapple**, reserving **juice**.



4 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **remaining onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-6 minutes.
- Add **pork*** and **Southwest Spice Blend**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **Tex-Mex paste**, **caramelized pineapple**, and **reserved pineapple juice** until mixture is saucy and combined.

🔄 Swap in **beef*** for pork. Cook through remainder of step as instructed.



2 MAKE PICKLES & CREMA

- In a small microwave-safe bowl, combine **radishes**, **juice from half the lime**, **¼ of the onion**, and a **big pinch of salt**; cover with plastic wrap. Microwave until veggies are slightly pink, 30-45 seconds.
- In a separate small bowl, combine **sour cream** with **lime zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5 WARM TORTILLAS

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



3 CARAMELIZE PINEAPPLE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pineapple** and season with **salt** and **pepper**. Cook, stirring, until browned and caramelized, 3-4 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



6 SERVE

- Divide **tortillas** between plates; fill with **pork mixture**, **lime crema**, and as many **pickled veggies (draining first)** as you like. Pick **cilantro leaves** from stems; tear leaves into pieces and sprinkle over **tacos**. Serve with any **remaining lime wedges** on the side.