



# PORK TOSTADAS SUPREMO

with Green Pepper, Lime Crema & Pico de Gallo

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



1 | 1  
Onion



1 | 2  
Tomato



1 | 2  
Lime



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



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*\*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: 1010



10 oz | 20 oz  
Ground Turkey  
Calories: 890



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 980



HELLO

## TOSTADAS

Crispy flat tortillas with all the toppings your heart desires!

### FORK IT OVER

Prick your tortillas with a fork to prevent air pockets and puffiness. Flat tortillas = more surface area for toppings!

### BUST OUT

- Zester
- Large pan
- Baking sheet
- 2 Small bowls
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 7 tsp)

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

### HOW WAS YOUR MEAL?



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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, core, and thinly slice **green pepper** crosswise into strips. Halve and peel **onion**; thinly slice one half. Finely chop remaining half until you have 2 TBSP. (**For 4 servings, thinly slice both onion halves; finely chop a few slices until you have 3 TBSP.**) Dice **tomato**. Zest and quarter **lime**.



### 4 TOAST TORTILLAS

- While pork mixture cooks, drizzle **tortillas** with **1 TBSP olive oil (2 TBSP for 4 servings)**; brush or rub to coat both sides. Arrange on a baking sheet in a single layer. Gently prick each tortilla in a few places with a fork. (**For 4, divide tortillas between two sheets; toast on top and middle racks, flipping tortillas and swapping rack positions halfway through toasting.**)
- Toast on top rack, flipping halfway through, until lightly golden, 4-5 minutes per side. **TIP: Tortillas brown quickly—keep a close eye on them.**



### 2 COOK PORK

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **pork\*** and **Southwest Spice Blend**; cook, breaking up meat into pieces, until browned, 3-4 minutes (**it'll finish cooking in the next step**). **TIP: If there's excess grease in your pan, carefully pour it out.**

- Swap **beef\*** or **turkey\*** for pork.



### 5 MAKE PICO & CREMA

- Meanwhile, in a small bowl, combine **tomato, chopped onion, juice from half the lime,** and a **pinch of salt and pepper.**
- In a separate small bowl, combine **sour cream, a squeeze of lime juice,** and a **pinch of lime zest** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt.**



### 3 SIMMER PORK & VEGGIES

- Add **green pepper** and **sliced onion** to pan with **pork**. Cook, stirring occasionally, until veggies are tender and pork is cooked through, 5-7 minutes.
- Add **Tex-Mex paste** and **¼ cup water (½ cup for 4 servings)**. Bring to a simmer and cook until thickened, 1-2 minutes. Season with **pepper**. Cover to keep warm.



### 6 FINISH & SERVE

- Remove baking sheet with **toasted tortillas** from oven; carefully sprinkle with **Mexican cheese blend** and **Monterey Jack**. Return to oven and bake until cheese melts, 1-2 minutes.
- Divide **cheesy tortillas** between plates and top with **pork mixture** and **pico de gallo**. Drizzle with **crema**. Serve **tostadas** 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°.