



ONE-PAN PORK CARNITAS TACOS

with Cheese, Onion, and a Lime Crema



HELLO
SPEEDY CARNITAS
 A typically slow-cooking taco classic is sped up by using ground pork and mild spices.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 840

- 
Red Onion
- 
Cilantro
- 
Lime
- 
Ground Pork
- 
Tomato Paste
- 
Sour Cream
(Contains: Milk)
- 
Monterey Jack Cheese
(Contains: Milk)
- 
Poblano Pepper
- 
Beefsteak Tomatoes
- 
White Wine Vinegar
- 
Fajita Spice Blend
- 
Chicken Stock Concentrate
- 
Flour Tortillas
(Contains: Wheat)

START STRONG


Some of the taco toppings are friendly to all palates—but others, like the onion, will appeal to more grown-up tastes. Encourage your kids to build their own tacos with the flavors they like.

BUST OUT

- Medium bowl
- Large pan
- Slotted spoon
- Small bowl
- Paper towel
- Sugar (2 tsp)
- Olive oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- Red Onion 1
- Poblano Pepper 1
- Cilantro ½ oz
- Beefsteak Tomatoes 2
- Lime 1
- White Wine Vinegar 5 tsp
- Ground Pork 20 oz
- Fajita Spice Blend  1 TBSP
- Tomato Paste 2 TBSP
- Chicken Stock Concentrate 1
- Sour Cream 4 TBSP
- Flour Tortillas 12
- Monterey Jack Cheese ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







1 PREP

Wash and dry all produce. Halve and peel onion. Finely chop one half; very thinly slice other half from pole to pole. Core, seed, and finely chop poblano. Roughly chop cilantro. Core and dice tomatoes. Halve lime; cut one half into wedges for serving.



4 FINISH FILLING

Heat another large drizzle of olive oil in same pan over medium-high heat. Add chopped onion and poblano. Season with salt and pepper. Cook, tossing, until softened, 3-4 minutes. Return pork to pan and add fajita spice, 2 TBSP tomato paste (we sent more), stock concentrate, and 2 TBSP water. Cook, stirring, until everything comes together in a saucy mixture, 2-3 minutes.



2 PICKLE ONION

Place sliced onion, vinegar, 2 tsp sugar, ½ tsp salt, and 1 TBSP water in a medium bowl. Toss until sugar and salt are mostly dissolved. Set aside to marinate, tossing occasionally.



5 MAKE CREMA AND WARM TORTILLAS

Combine sour cream, a squeeze of lime juice, and a pinch of salt and pepper in a small bowl. Stir in a splash or two of water to give crema a drizzling consistency. Meanwhile, wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds.



3 COOK PORK

Heat a large drizzle of olive oil in a large pan over medium-high heat. Add pork, breaking up meat into pieces. Season with salt and pepper. Cook until browned, 4-5 minutes. Transfer to a plate using a slotted spoon. Pour out and discard any excess grease in pan.



6 ASSEMBLE AND SERVE

Divide filling, tomatoes, cheese, cilantro, pickled onion, and crema between tortillas. (TIP: You can put everything in individual serving bowls and let everyone assemble their own tacos.) Serve with lime wedges on the side for squeezing over.

FRESH TALK

If you could create your own taco recipe, what would you put in it?

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 49 NJ+6_FAM