



HALL OF FAME

PORK CARNITAS TACOS

with Pickled Onion and Monterey Jack Cheese



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 810**

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

START STRONG

If you have leftover pickled onion, save it! It'll keep in your fridge for up to a week, and you can use it to liven up salads or grain bowls.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Red Onion 1 | 1
- Poblano Pepper 1 | 1
- Cilantro ¼ oz | ½ oz
- Roma Tomato 1 | 2
- Lime 1 | 1
- White Wine Vinegar 5 tsp | 5 tsp
- Ground Pork* 10 oz | 20 oz
- Fajita Spice Blend 1 TBSP | 1 TBSP
- Chicken Stock Concentrate 1 | 1
- Tomato Paste 1.5 oz | 1.5 oz
- Sour Cream 2 TBSP | 4 TBSP
- Flour Tortillas 6 | 12
- Monterey Jack Cheese ¼ Cup | ½ Cup

* Pork is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

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1 PREP

Wash and dry all produce. Halve and peel **onion**. Finely chop one half; very thinly slice other half. Core, deseed, and finely chop **poblano**. Roughly chop **cilantro**. Dice **tomato**. Quarter **lime**.



2 PICKLE ONION

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



3 COOK PORK

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **pork**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Turn off heat. Using a slotted spoon, transfer pork to a plate. Pour out and discard any excess grease from pan.



4 MAKE 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, stirring, until softened, 3-4 minutes. Return **pork** to pan and add **Fajita Spice, stock concentrate,** half the **tomato paste** (all for 4 servings), and **2 TBSP water**. Cook, stirring, until everything comes together in a saucy mixture, 2-3 minutes.



5 MAKE CREMA AND WARM TORTILLAS

In a small bowl, combine **sour cream,** a squeeze of **lime juice,** and a pinch of **salt** and **pepper**. Stir in **water,** 1 tsp at a time, until mixture reaches a drizzling consistency. Meanwhile, wrap **tortillas** in damp paper towels and microwave on high until warm, about 30 seconds.



6 ASSEMBLE AND SERVE

Divide **filling, tomato, 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 remaining **lime wedges** on the side for squeezing over.

CALIENTE!

If you have hot sauce on hand, drizzle it on your tacos for a kick.

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