



HALL OF FAME

PORK AND POBLANO TACOS

with Kiwi Salsa and Lime Crema



HELLO DAISY® SOUR CREAM



The fresh taste of a Dollop of Daisy is the finishing touch that elevates your meal.

PREP: 15 MIN | **TOTAL: 30 MIN** | **CALORIES: 750**



Red Onion



Roma Tomato



Cilantro



Daisy® Sour Cream
(Contains: Milk)



Ground Pork



Tomato Paste



Poblano Pepper



Kiwi



Lime



Mexican
Spice Blend



Chicken Stock
Concentrate



Flour Tortillas
(Contains: Wheat)

START STRONG

To prep the kiwi, trim off the top and bottom ends, stand it upright on your cutting board, then carefully peel away the skin with your knife.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Vegetable oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1 1
• Poblano Pepper	1 1
• Roma Tomato	1 2
• Kiwi	1 2
• Cilantro	¼ oz ½ oz
• Lime	1 2
• Daisy® Sour Cream	4 TBSP 8 TBSP
• Mexican Spice Blend	1 TBSP 2 TBSP
• Ground Pork	10 oz 20 oz
• Chicken Stock Concentrate	1 2
• Tomato Paste	1 TBSP 2 TBSP
• Flour Tortillas	6 12

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



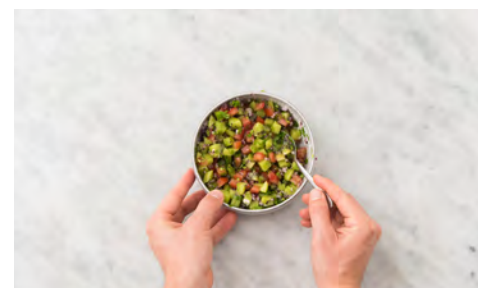
1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 1 TBSP minced onion. Core, seed, and finely chop **poblano**. Core, seed, and finely dice **tomato**. Peel, then finely dice **kiwi**. Roughly chop **cilantro**. Cut **lime** into wedges.



4 COOK PORK

Add **pork**, another drizzle of **oil**, and remaining **Mexican spice** to pan, breaking up meat into pieces. Cook until pork is browned at edges and no longer pink, 4-5 minutes. Season with **salt** and **pepper**. **TIP:** If there's excess grease in your pan, carefully pour it out.



2 MAKE SALSA AND CREMA

Toss together **tomato**, **kiwi**, minced **onion**, half the **cilantro**, and a squeeze of **lime juice** in a medium bowl. Season with **salt** and **pepper**. In a separate small bowl, stir together **sour cream** and a squeeze or two of lime juice. Season with salt and pepper.



5 FINISH FILLING

Reduce heat under pan to medium low. Stir in **stock concentrate**, **2 TBSP water**, and **1 TBSP tomato paste** (we sent more). Cook, stirring, until everything is coated in a thick sauce, 1-2 minutes. Season with **salt** and **pepper**.



3 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, and half the **Mexican spice**. Cook, tossing occasionally, until softened and lightly charred, 3-4 minutes.



6 WARM TORTILLAS AND SERVE

Wrap **tortillas** in a damp paper towel. Microwave on high until warmed through, about 30 seconds. Divide tortillas between plates and fill each with **filling** from pan. Spoon **salsa** over top. Dollop with **crema** and sprinkle with remaining **cilantro**. Serve with any remaining **lime wedges** on the side.

BRILLIANT!

Love the kiwi salsa? Use it as a garnish for seafood or steak.

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