



HALL OF FAME

PORK AND POBLANO TACOS







with Kiwi Salsa and Lime Crema



HELLO HALL OF FAME

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

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

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|---|--|---|--|--|--|
| 
Red Onion | 
Roma Tomato | 
Cilantro | 
Sour Cream
<small>(Contains: Milk)</small> | 
Ground Pork | 
Tomato Paste |
| 
Poblano Pepper | 
Kiwi | 
Lime | 
Mexican Spice Blend | 
Chicken Stock Concentrate | 
Flour Tortillas
<small>(Contains: Wheat)</small> |

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 towels
- 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
• 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

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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, deseed, and finely chop **poblano**. Finely dice **tomato**. Peel, then finely dice **kiwi**. Roughly chop **cilantro**. Quarter **lime**.



4 COOK PORK

Add **pork**, another drizzle of **oil**, and remaining **Mexican Spice** to pan. Cook, breaking up meat into pieces, until pork is browned and cooked through, 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

In a medium bowl, combine **tomato**, **kiwi**, **minced onion**, half the **cilantro**, and a squeeze of **lime juice**. Season with **salt** and **pepper**. In a separate small bowl, combine **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, stirring occasionally, until softened and lightly charred, 3-4 minutes.



6 WARM TORTILLAS AND SERVE

Wrap **tortillas** in damp paper towels. Microwave on high until warmed through, about 30 seconds. Divide tortillas between plates and fill each with **filling** from pan. Top with **salsa**. 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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