



HALL OF FAME

# PORK AND POBLANO TACOS

with Kiwi Salsa and Lime Crema



HELLO

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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: 890



Red Onion



Roma Tomato



Cilantro



Sour Cream  
(Contains: Milk)



Ground Pork



Tomato Paste



Poblano Pepper



Kiwi



Lime



Mexican Spice Blend



Chicken Stock Concentrate



Flour Tortillas  
(Contains: Wheat)

## START STRONG

Always seem to squish your tomatoes? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye bye, accidental tomato sauce.

## BUST OUT

- Peeler
- Small bowl
- Medium bowl
- Large pan
- Paper towels
- Vegetable oil (4 tsp | 4 tsp)
- Kosher salt
- Black pepper

## 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              | 1.5 oz   1.5 oz |
| • Flour Tortillas           | 6   12          |

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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# HelloFRESH



## 1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Core, deseed, and finely chop **poblano**. Finely dice **tomato**. Peel and finely dice **kiwi**. Roughly chop **cilantro** leaves and stems. Cut **lime** into wedges.



## 4 COOK PORK

Add **pork**, another large 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**. Reduce heat under pan to medium low. **TIP:** If there's excess grease in your pan, carefully pour it out.



## 2 MAKE CREMA AND SALSA

In a small bowl, combine **sour cream** and a squeeze of **lime juice**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**. In a medium bowl, toss together **tomato**, **kiwi**, **minced onion**, half the **cilantro**, and a squeeze of **lime juice**. Season with **salt** and **pepper**.



## 5 FINISH FILLING

Stir in **stock concentrate**, ¼ **cup water** (⅓ cup for 4 servings), and **tomato paste**. Cook, stirring, until everything is coated in a thick sauce, 1-2 minutes. Season with **salt** and **pepper**.



## 3 COOK VEGGIES

Heat a large 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 FINISH AND SERVE

Wrap **tortillas** in damp paper towels and microwave until warm and pliable, about 30 seconds. Divide **pork filling**, **salsa**, and **crema** between tortillas. Sprinkle with remaining **cilantro**. Serve with remaining **lime wedges** on the side.

## CON CARNE

Try making these tacos again with a ground beef filling.

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