



PORK & POBLANO TACOS

with Kiwi Salsa & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 2
Roma Tomato



1 | 2
Kiwi



1 | 1
Red Onion



¼ oz | ¼ oz
Cilantro



1 | 1
Poblano Pepper



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



10 oz | 20 oz
Ground Pork



1 | 2
Chicken Stock
Concentrate



1.5 oz | 1.5 oz
Tomato Paste



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

KIWI SALSA

A tangy taco topping with a dose of tropical sweetness



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 890



SLICE OF LIFE

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
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)

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1 PREP

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



2 MAKE CREMA & SALSA

- In a small bowl, combine **sour cream** with 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**.



3 COOK VEGGIES

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, and half the **Southwest Spice** (you'll use the rest in the next step). Cook, stirring occasionally, until softened and lightly charred, 3-4 minutes.



4 COOK PORK

- Add **pork***, another large drizzle of **oil**, and remaining **Southwest Spice**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 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.**



5 FINISH FILLING

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



6 FINISH & SERVE

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

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