



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: 760**

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

START STRONG

No microwave? No problem! You can also warm the tortillas by wrapping them in foil and letting them heat up in the oven at 425 degrees for 5 minutes.

BUST OUT

- Medium bowl
- Large pan
- Small bowl
- Paper towel
- Sugar (2 tsp | 4 tsp)
- Olive oil (2 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
- Tomato Paste 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 1
- Sour Cream 2 TBSP | 4 TBSP
- Chipotle Powder 1 tsp | 1 tsp
- Flour Tortillas 6 | 12
- Monterey Jack Cheese ¼ Cup | ½ Cup

HELLO WINE



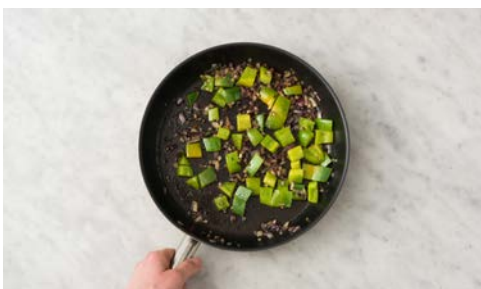
PAIR WITH
Mareas Chilean Carménère, 2017

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1 PREP

Wash and dry all produce. Halve and peel **onion**. Finely chop one half; very thinly slice other half from pole to pole. Core, seed, and dice **poblano** into ½-inch squares. Roughly chop **cilantro**. Core and dice **tomato**. Halve **lime**. Cut one half into wedges.



4 FINISH FILLING

Heat another drizzle of **olive oil** in same pan over medium-high heat. Add **chopped onion** and **poblano**. Season with **salt** and **pepper**. Cook, tossing, until softened, 3-4 minutes. Add **pork** to pan along with **2 TBSP water**, **fajita spice**, **1 TBSP tomato paste** (we sent more), and **stock concentrate**. Scrape up any browned bits on bottom. Cook, stirring, until thick and saucy, 2-3 minutes.



2 PICKLE ONION

Place **sliced onion**, **vinegar**, **2 tsp sugar**, **½ tsp salt**, and **1 TBSP water** in a medium bowl. Toss until sugar and salt are mostly dissolved. Set aside, tossing from time to time.



5 MAKE CREMA AND WARM TORTILLAS

Combine **sour cream**, a squeeze of **lime juice**, and a pinch of **chipotle powder** (use more or less to taste) in a small bowl. Stir in enough **water** to give mixture a drizzly consistency, 1-2 tsp. Season with **salt** and **pepper**. Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



3 COOK PORK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **pork**, breaking up meat into pieces. Season with **salt** and **pepper**. Cook, tossing, until browned, 4-5 minutes. Transfer to a plate and set aside.



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 **lime wedges** on the side for squeezing over.

NAILED IT!

All that's left is to get those tacos in your belly.

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