



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: 840**



Red Onion



Poblano Pepper



Cilantro



Beefsteak Tomato



Fajita Spice Blend



Sour Cream  
 (Contains: Milk)



Flour Tortillas  
 (Contains: Wheat)



Chicken Stock Concentrate



White Wine Vinegar



Ground Pork



Tomato Paste



Lime



Monterey Jack Cheese  
 (Contains: Milk)



## 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)

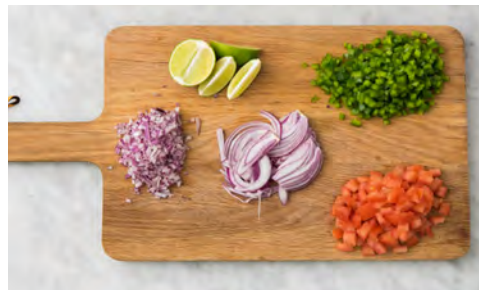
## INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 1
- Poblano Pepper 1 | 1
- Cilantro ¼ oz | ½ oz
- Beefsteak 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
- Chicken Stock Concentrate 1 | 1
- Tomato Paste 1 TBSP | 2 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Flour Tortillas 6 | 12
- Monterey Jack Cheese ¼ Cup | ½ Cup

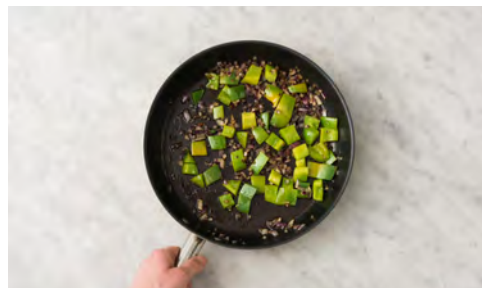
## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



## 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 **poblano** and **chopped onion**. Season with **salt** and **pepper**. Cook, tossing, until softened, 3-4 minutes. Add **pork** to pan along with **fajita spice**, **stock concentrate**, **2 TBSP water**, and **1 TBSP tomato paste** (we sent more). 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

In a small bowl, combine **sour cream**, a squeeze of **lime juice**, and a pinch of **salt** and **pepper**. Stir in a splash or two of **water** to give crema a drizzling consistency. Meanwhile, 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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