



PORK CARNITAS TACOS

with Pickled Onion and Monterey Jack Cheese



HELLO

SPEEDY CARNITAS

A typically slow-cooking taco classic is sped up by using ground pork and mild spices.

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 810



Red Onion



Cilantro



Lime



Ground Pork



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)



Monterey Jack Cheese
(Contains: Milk)



Poblano Pepper



Roma Tomato



White Wine Vinegar



Fajita Spice Blend



Tomato Paste



Flour Tortillas
(Contains: Wheat)

START STRONG

If you have leftover pickled onions, save them! They will keep in your fridge, and you can add them to salads and meats.

BUST OUT

- Medium bowl
- Large pan
- Slotted spoon
- Small bowl
- Paper towels
- Sugar (2 tsp | 2 tsp)
- Olive oil (4 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
• Flour Tortillas	6 12
• Monterey Jack Cheese	¼ Cup ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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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 finely chop **poblano**. Roughly chop **cilantro**. Core and dice **tomato**. Halve **lime**; cut one half into wedges for serving.



4 FINISH FILLING

Heat another large 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. Return **pork** to pan and add **Fajita Spice**, **1 TBSP tomato paste** (we sent more), **stock concentrate**, and **2 TBSP water**. Cook, stirring, until everything comes together in a saucy mixture, 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 to marinate, tossing occasionally.



5 MAKE CREMA AND WARM TORTILLAS

Combine **sour cream**, a squeeze of **lime juice**, and a pinch of **salt** and **pepper** in a small bowl. Stir in a splash or two of water to give crema a drizzling consistency. Meanwhile, wrap **tortillas** in damp paper towels and microwave on high until warm, about 30 seconds.



3 COOK PORK

Heat a large 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 until browned, 4-5 minutes. Transfer to a plate using a slotted spoon. Pour out and discard any excess grease in pan.



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.

MAKE IT A FIESTA!

If you have cilantro on hand, add it to the tacos for a fresh punch.

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