



PORK CARNITAS TACOS

with Pickled Onion & Monterey Jack Cheese



HELLO

PICKLED ONION

Marinating this awesome allium in vinegar mellows its raw bite and provides a tangy punch.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 870**



Yellow Onion



Cilantro



Lime



Ground Pork



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)



Poblano Pepper



Roma Tomato



White Wine Vinegar



Southwest Spice Blend



Tomato Paste



Chipotle Powder



Monterey Jack Cheese
(Contains: Milk)

START STRONG

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that give your dish delicious depth. To bring out even more richness in step 4, let the tomato paste cook for a minute after stirring it into the pork mixture (before adding the water). This will help it caramelize, giving your tacos a huge hit of umami.

BUST OUT

- Medium bowl
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Yellow 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
• Southwest Spice Blend	1 TBSP 1 TBSP
• Chicken Stock Concentrate	1 1
• Tomato Paste	1.5 oz 1.5 oz
• Sour Cream	2 TBSP 4 TBSP
• Chipotle Powder	1 tsp 1 tsp
• Flour Tortillas	6 12
• Monterey Jack Cheese	¼ Cup ½ Cup

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



1 PREP

Wash and dry all produce. Halve and peel **onion**; very thinly slice one half and finely chop other half. Core, deseed, and dice **poblano** into ½-inch pieces. Roughly chop **cilantro**. Dice **tomato**. Halve **lime**; cut one half into wedges.



4 MAKE 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, stirring, until softened, 3-4 minutes. Return **pork** to pan along with **Southwest Spice**, **stock concentrate**, half the **tomato paste** (all for 4 servings), and ¼ **cup water** (⅓ cup for 4). Cook, scraping up any browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes more.



2 PICKLE ONION

In a medium bowl, combine **sliced onion**, **vinegar**, **2 tsp sugar**, **salt** (we used ½ tsp kosher salt), and **1 TBSP water**. Stir until sugar and salt are mostly dissolved. Set aside, stirring occasionally, until ready to serve.



5 MAKE CREMA & WARM TORTILLAS

While filling cooks, in a small bowl, combine **sour cream**, juice from **lime half** to taste, and a pinch of **chipotle powder** (add more to taste if you like things spicy). Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**. Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 COOK PORK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **pork** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Transfer to a plate and set aside.



6 SERVE

Divide **tortillas** between plates; fill with **pork filling**, **tomato**, **Monterey Jack**, **cilantro**, **pickled onion** (draining first), and **crema**. (**TIP:** Alternatively, you can put everything in individual serving bowls and let everyone assemble their own tacos.) Serve with **lime wedges** on the side.

WORD OF THE DAY

Carnitas, typically made by simmering pork shoulder in lard, can take up to a day to make. Our quick riff is short on time—never flavor!

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