



INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Yellow Onion



1 | 1
Poblano Pepper



¼ oz | ½ oz
Cilantro



1 | 2
Roma Tomato



1 | 1
Lime



5 tsp | 5 tsp
White Wine
Vinegar



10 oz | 20 oz
Ground Pork



1 TBSP | 1 TBSP
Southwest Spice
Blend



1 | 1
Chicken Stock
Concentrate



1.5 oz | 1.5 oz
Tomato Paste



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Chipotle Powder



6 | 12
Flour Tortillas
Contains: Wheat



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk

HELLO

PICKLED ONION

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

PORK CARNITAS TACOS

with Pickled Onion & Monterey Jack Cheese

ONE PAN



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 880



AMAZING PASTE

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)

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1 PREP

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



2 PICKLE ONION

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



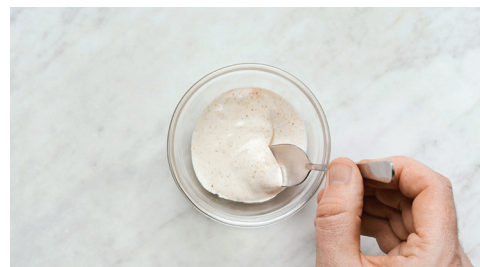
3 COOK PORK

- 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.



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 (½ cup for 4). Cook, scraping up any browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes more.



5 MIX 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.



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.

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