



# TACOS AL PASTOR

with Chorizo Veggie Crumbles, Poblano, and Sour Cream



**HELLO**  
**CHORIZO VEGGIE CRUMBLES**  
 A hearty wheat protein with slightly spicy vibes

**PREP: 15 MIN** | **TOTAL: 30 MIN** | **CALORIES: 610**



Poblano Pepper



Pineapple



Chorizo Veggie Crumbles  
(Contains: Wheat, Soy)



Lime



Flour Tortillas  
(Contains: Wheat)



White Onion



Southwest Spice Blend



Cilantro



Chipotle Powder



Sour Cream  
(Contains: Milk)

## START STRONG

Some poblano peppers have a small amount of heat to them, so make sure to taste along the way and adjust the spices you use accordingly—you don't want to make things too spicy.

## BUST OUT

- Strainer
- Large pan
- Paper towel
- Vegetable oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper 1 | 2
- White Onion 1 | 2
- Pineapple 4 oz | 8 oz
- Lime 1 | 2
- Cilantro ¼ oz | ¼ oz
- Chorizo Veggie Crumbles 8 oz | 16 oz
- Southwest Spice Blend 1 tsp | 2 tsp
- Chipotle Powder 1 tsp | 1 tsp
- Flour Tortillas 6 | 12
- Sour Cream 4 TBSP | 8 TBSP

## HELLO WINE



PAIR WITH  
Stemwinder Mendoza  
Malbec, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Wash and dry all produce. Core and seed **poblano**, then thinly slice crosswise. Halve, peel, and thinly slice **onion**. Finely dice a few slices until you have 3 TBSP diced onion and set this aside for garnish. Drain **pineapple**. Cut **lime** into wedges. Pick **cilantro leaves** from stems; discard stems.



## 4 COOK VEGGIE CRUMBLES

Add **veggie crumbles** to pan. Cook, tossing, until lightly browned, 2-3 minutes. Stir in **1 tsp Southwest spice** (we sent more) and **chipotle powder** (to taste—start with a pinch and go up from there). Cook until fragrant, about 1 minute.



## 2 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and **sliced onion**. Cook, tossing, until lightly charred, 5-6 minutes. Remove from pan and set aside.



## 5 WARM TORTILLAS

Meanwhile, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 400 degrees.



## 3 COOK PINEAPPLE

Heat another drizzle of **oil** in same pan over medium-high heat. Add **pineapple** and cook, tossing, until lightly browned, 2-3 minutes.



## 6 FINISH AND SERVE

Spread a bit of **sour cream** on each **tortilla**, then top with **veggie crumbles mixture**, **veggies**, **diced onion**, and **cilantro**. Serve with **lime wedges** on the side for squeezing over.

## TRIPLE THREAT!

Pineapple, spices, and poblano are an unlikely but delish combo.

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