



SEITAN TACOS AL PASTOR

with Poblano and Sour Cream



HELLO
CHIPOTLE SEITAN

A hearty wheat protein with sultry, smoky vibes

PREP: 15 MIN | **TOTAL: 30 MIN** | **CALORIES: 630**



Poblano Pepper



Pineapple



Cilantro



Southwest
Spice Blend



Tortillas
(Contains: Wheat)



White Onion



Lime



Chipotle Seitan
(Contains: Wheat, Soy)



Chipotle Powder



Sour Cream
(Contains: Milk)

START STRONG

Some poblano peppers can have a bit of heat to them, so keep this in mind as you're seasoning with the spicy chipotle powder.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper 1 | 2
- White Onion 1 | 2
- Pineapple 1 Pack | 2 Packs
- Lime 1 | 2
- Cilantro ¼ oz | ½ oz
- Chipotle Seitan 8 oz | 16 oz
- Southwest Spice Blend 1 tsp | 2 tsp
- Chipotle Powder 1 tsp | 1 tsp
- Tortillas 6 | 12
- Sour Cream 4 TBSP | 8 TBSP

HELLO WINE



PAIR WITH

Winston & Sons Martinborough
New Zealand Sauvignon Blanc, 2014

[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 aside for garnish. Drain pineapple. Cut lime into wedges. Pick cilantro leaves from stems; discard stems.



4 COOK SEITAN

Add seitan to pan. Cook, tossing, until lightly browned, 2-3 minutes. Stir in Southwest spice blend 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 to pan 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 seitan, veggies, diced onion, and cilantro. Serve with lime wedges on the side for squeezing over.

TRIPLE THREAT!

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

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