



DICED 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: 30 MIN** | **CALORIES: 730**

-  Red Onion
-  Cilantro
-  Lime
-  Diced Pork Tenderloin
-  Tomato Paste
-  Sour Cream (Contains: Milk)
-  Monterey Jack Cheese (Contains: Milk)
-  Poblano Pepper
-  Roma Tomato
-  White Wine Vinegar
-  Fajita Spice Blend
-  Chicken Stock Concentrate
-  Flour Tortillas (Contains: Wheat)

START STRONG

If you have leftover pickled onion, save it! Store it in the fridge in an airtight container and use it to liven up salads or grain bowls.

BUST OUT

- Medium bowl
- Paper towels
- Large pan
- Slotted spoon
- Small bowl
- Sugar (1 tsp | 2 tsp)
- Olive oil (4 tsp | 4 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Red Onion **1 | 2**
- Poblano Pepper **1 | 2**
- Cilantro **¼ oz | ½ oz**
- Roma Tomato **1 | 2**
- Lime **1 | 2**
- White Wine Vinegar **5 tsp | 10 tsp**
- Diced Pork Tenderloin* **8 oz | 16 oz**
- Fajita Spice Blend **1 TBSP | 2 TBSP**
- Chicken Stock Concentrate **1 | 2**
- Tomato Paste **1.5 oz | 1.5 oz**
- Sour Cream **4 TBSP | 8 TBSP**
- Flour Tortillas **6 | 12**
- Monterey Jack Cheese **¼ Cup | ½ Cup**

* Pork is fully cooked when internal temperature reaches 145 degrees.

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**; very thinly slice half and finely chop remaining. Core, deseed, and finely chop **poblano**. Roughly chop **cilantro** leaves and stems. Dice **tomato**. Quarter **lime**.



4 MAKE FILLING

Heat a large drizzle of **olive oil** in same pan over medium-high heat. Add **chopped onion** and **poblano**; season with **salt** and **pepper**. Cook, stirring, until softened, 3-4 minutes. Return **pork** to pan and add **Fajita Spice**, **stock concentrate**, half the **tomato paste** (all for 4 servings), and **¼ cup water** (½ cup for 4). Cook, stirring, until everything is coated and saucy, 1-2 minutes.

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2 PICKLE ONION

In a medium bowl, combine **sliced onion**, **vinegar**, **1 tsp sugar** (2 tsp for 4 servings), **1 TBSP water**, and a pinch of **salt**. Stir until sugar and salt are mostly dissolved. Set aside to marinate, stirring occasionally, until ready to serve.



5 MAKE CREMA & WARM TORTILLAS

In a small bowl, combine **sour cream**, a squeeze of **lime juice**, and a pinch of **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 COOK PORK

Pat **diced pork** dry with paper towels. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add pork; season with **salt** and **pepper**. Cook, stirring, until browned and cooked through, 4-5 minutes. Turn off heat. Using a slotted spoon, transfer to a plate. **TIP:** Carefully pour out any excess grease in pan.



6 SERVE

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

PICANTE!

If you have hot sauce on hand, drizzle it onto your tacos.

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