



HALL OF FAME

# ONE-PAN PORK CARNITAS TACOS

with Lettuce, Onion, and a Lime Crema



## HELLO

### SPEEDY CARNITAS

A typically slow-cooking taco classic is sped up by using ground pork and mild spices.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 730**

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

## START STRONG

Some of the taco toppings are friendly to all palates—but others, like the onion, will appeal to more grown-up tastes. Encourage your kids to build their own tacos with the flavors that they like.

## BUST OUT

- Medium bowl
- Large pan
- Slotted spoon
- Small bowl
- Paper towel
- Sugar (2 tsp)
- Olive oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- |  |        |
|--|--------|
| • Red Onion  | 1      |
| • Poblano Pepper   | 1      |
| • Cilantro   | ½ oz   |
| • Romaine Lettuce  | 1      |
| • Lime   | 1      |
| • White Wine Vinegar   | 5 tsp  |
| • Ground Pork  | 20 oz  |
| • Fajita Spice Blend  | 1 TBSP |
| • Tomato Paste   | 2 TBSP |
| • Chicken Stock Concentrate  | 1      |
| • Sour Cream   | 4 TBSP |
| • Flour Tortillas  | 12     |
| • Monterey Jack Cheese   | ½ Cup  |

## HELLO WINE



### PAIR WITH

Mulberry Road Cellars Paso Robles Zinfandel, 2015

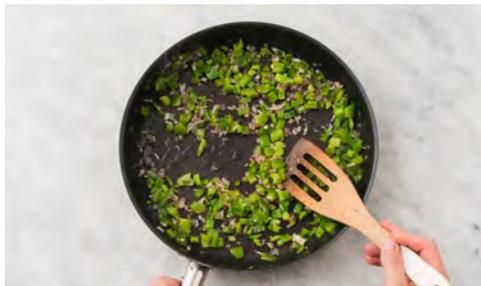
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## 1 PREP

Wash and dry all produce. Halve and peel **onion**. Finely chop one half; very thinly slice other half from pole to pole. Core, seed, and finely chop **poblano**. Roughly chop **cilantro**. Thinly slice **lettuce** crosswise into shreds. Halve **lime**; cut one half into wedges.



## 4 FINISH FILLING

Heat another large drizzle of **olive oil** in same pan over medium-high heat. Add **chopped onion** and **poblano**. Season with **salt** and **pepper**. Cook, tossing, until softened, 3-4 minutes. Return **pork** to pan and add **fajita spice**, **2 TBSP tomato paste** (we sent more), **stock concentrate**, and **2 TBSP water**. Cook, stirring, until everything comes together in a saucy mixture, 2-3 minutes.



## 2 PICKLE ONION

Add **sliced onion**, **vinegar**, **2 tsp sugar**, **½ tsp salt**, and **1 TBSP water** to a medium bowl. Toss until sugar and salt are mostly dissolved. Set aside to marinate, tossing occasionally.



## 5 MAKE CREMA AND WARM TORTILLAS

Combine **sour cream**, a squeeze of **lime juice**, and a pinch of **salt** and **pepper** in a small bowl. Stir in a splash or two of **water** to give crema a drizzly consistency. Meanwhile, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



## 3 COOK PORK

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **pork**, breaking up meat into pieces. Season with **salt** and **pepper**. Cook until browned, 4-5 minutes. Transfer to a plate using a slotted spoon. Pour out and discard any excess grease in pan.



## 6 ASSEMBLE AND SERVE

Divide **filling**, **lettuce**, **cheese**, **cilantro**, **pickled onion**, and **crema** between **tortillas**. (**TIP:** You can put everything in individual serving bowls and let everyone assemble their own tacos.) Serve with **lime wedges** on the side for squeezing over.

## FRESH TALK

If you could create your own taco recipe, what would you put in it?

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