



PORK AND POBLANO TACOS

with Kiwi Salsa and Lime Crema



HELLO KIWI SALSA

The green fruit is transformed into one refreshingly tart and tangy condiment.

PREP: 15 MIN | **TOTAL: 30 MIN** | **CALORIES: 700**

- | | | | | | |
|---|--|---|--|--|--|
| 
Red Onion | 
Roma Tomatoes | 
Cilantro | 
Sour Cream
<small>(Contains: Milk)</small> | 
Ground Pork | 
Tomato Paste |
| 
Poblano Pepper | 
Kiwis | 
Limes | 
Mexican
Spice Blend | 
Chicken Stock
Concentrates | 
Flour Tortillas
<small>(Contains: Wheat)</small> |

START STRONG


It's taco time! Kids can help with tasks like mixing the salsa and crema or assembling the finished tacos.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|---|--------|
| • Red Onion | 1 |
| • Poblano Pepper | 1 |
| • Roma Tomatoes | 2 |
| • Kiwis | 2 |
| • Cilantro | ½ oz |
| • Limes | 2 |
| • Sour Cream | 8 TBSP |
| • Mexican Spice Blend  | 2 TBSP |
| • Ground Pork | 20 oz |
| • Chicken Stock Concentrates | 2 |
| • Tomato Paste | 2 TBSP |
| • Flour Tortillas | 12 |

HELLO WINE



PAIR WITH

Maravilloso Mendoza
Malbec-Bonarda Blend, 2017

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HelloFRESH



1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 2 TBSP minced onion. Core, seed, and finely chop **poblano**. Core, seed, and finely dice **tomatoes**. Peel, then finely dice **kiwis**. Roughly chop **cilantro**. Cut **limes** into wedges.



4 COOK PORK

Add **pork**, another large drizzle of **oil**, and remaining **Mexican spice** to pan, breaking up meat into pieces. Cook until pork is browned at edges and no longer pink, 4-5 minutes. Season with **salt** and **pepper**. **TIP:** If there's excess grease in your pan, carefully pour it out.



2 MAKE SALSA AND CREMA

Toss together **minced onion**, **tomatoes**, **kiwis**, half the **cilantro**, and a squeeze of **lime juice** in a medium bowl. (**TIP:** You can leave the onion and kiwis out for picky eaters and add them as a garnish at the end.) Season with **salt** and **pepper**. In a separate small bowl, stir together **sour cream** and a squeeze of lime juice. Season with salt and pepper.



5 FINISH FILLING

Reduce heat under pan to medium-low. Stir in **stock concentrates**, **¼ cup water**, and **2 TBSP tomato paste** (we sent more). Cook, stirring, until everything is coated in a thick sauce, 1-2 minutes. Season with **salt** and **pepper**.



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion**, **poblano**, and half the **Mexican spice**. Cook, tossing occasionally, until softened and lightly charred, 3-4 minutes.



6 FINISH AND SERVE

Wrap **tortillas** in a damp paper towel and microwave on high until warmed through, about 30 seconds. Divide between plates and fill each with filling from pan. Spoon **salsa** over top. Dollop with **crema** and sprinkle with remaining **cilantro**. Serve with any remaining **lime wedges** on the side.

FRESH TALK

What is one thing you'd like to do in the next year?

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