



PORK & POBLANO TACOS

with Kiwi Salsa & Lime Crema



HELLO

KIWI SALSA

A tangy taco topping with a dose of tropical sweetness

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 890

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| 
Red Onion | 
Roma Tomato | 
Cilantro | 
Sour Cream
<small>(Contains: Milk)</small> | 
Ground Pork | 
Tomato Paste |
| 
Poblano Pepper | 
Kiwi | 
Lime | 
Mexican Spice Blend | 
Chicken Stock Concentrate | 
Flour Tortillas
<small>(Contains: Wheat)</small> |

START STRONG

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye bye, accidental tomato sauce.

BUST OUT

- Peeler
- Small bowl
- Medium bowl
- Large pan
- Paper towels
- Vegetable oil (4 tsp | 4 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Lime 1 | 2
- Roma Tomato 1 | 2
- Kiwi 1 | 2
- Red Onion 1 | 1
- Cilantro ¼ oz | ½ oz
- Poblano Pepper 1 | 1
- Sour Cream 4 TBSP | 8 TBSP
- Mexican Spice Blend 1 TBSP | 2 TBSP
- Ground Pork* 10 oz | 20 oz
- Chicken Stock Concentrate 1 | 2
- Tomato Paste 1.5 oz | 1.5 oz
- Flour Tortillas 6 | 12

* Ground Pork is fully cooked when internal temperature reaches 160 degrees.



1 PREP

Wash and dry all produce. Cut lime into wedges. Finely dice tomato. Peel and finely dice kiwi. Halve, peel, and thinly slice onion; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Roughly chop cilantro leaves and stems. Core, deseed, and finely chop poblano.



4 COOK PORK

Add pork, another large drizzle of oil, and remaining Mexican Spice to pan. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes. Season with salt and pepper. Reduce heat under pan to medium low. TIP: If there's excess grease in your pan, carefully pour it out.



2 MAKE CREMA & SALSA

In a small bowl, combine sour cream and a squeeze of lime juice. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper. In a medium bowl, toss together tomato, kiwi, minced onion, half the cilantro, and a squeeze of lime juice. Season with salt and pepper.



5 FINISH FILLING

Stir in stock concentrate, ¼ cup water (⅓ cup for 4 servings), and tomato paste. 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 poblano, sliced onion, and half the Mexican Spice (you'll use the rest later). Cook, stirring occasionally, until veggies are softened and lightly charred, 3-4 minutes.



6 FINISH & SERVE

Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds. Divide pork filling, salsa, and crema between tortillas. Sprinkle with remaining cilantro. Serve with remaining lime wedges on the side.

GO FISH

Try making this kiwi salsa again to top cod or tilapia fillets.



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