



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: 900**



Shallots



Roma Tomato



Cilantro



Sour Cream
(Contains: Milk)



Ground Pork



Tomato Paste



Poblano Pepper



Kiwi



Lime



Mexican Spice Blend



Chicken Stock Concentrate



Flour Tortillas
(Contains: Wheat)

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
- Shallots 2 | 4
- 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 **shallots**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Roughly chop **cilantro**. Core, deseed, and finely chop **poblano**.



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 shallots**, half the **cilantro**, and a squeeze of lime juice. 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 shallots**, and half the **Mexican Spice** (you'll use the rest later). Cook, stirring occasionally, until veggies are softened and lightly charred, 3-4 minutes.



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.



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**. Turn off heat.



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

GO FISH

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



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