



PORK & CARMELIZED PINEAPPLE TACOS

with Pickled Veggies & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



3 | 6
Radishes



1 | 1
Red Onion



4 oz | 8 oz
Pineapple



1 | 1
Lime



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 2
Tex-Mex
Paste



6 | 12
Flour Tortillas
Contains: Wheat



¼ oz | ¼ oz
Cilantro

HELLO

CARMELIZED PINEAPPLE

Just a few minutes in a hot pan gives this sweet-tart fruit a beautiful golden-brown color and caramelized notes.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 810



DELISH HISTORY

Taco mashups are trending, but did you know they've been around for a while? Take the inspiration for this dish, tacos al pastor, which was created by Lebanese immigrants to Mexico in the early 1900s. They applied the spit-roasting technique traditionally used for making lamb shawarma to pork, and the rest is history!

BUST OUT

- Strainer
- Zester
- 2 Small bowls
- Plastic wrap
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

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



1 PREP

- Wash and dry all produce.
- Trim and thinly slice **radishes**. Drain **pineapple**, reserving **juice**. Halve, peel, and thinly slice **onion**. Zest and quarter **lime**.



4 COOK PORK

- Heat a drizzle of **oil** in same pan over medium-high heat. Add remaining **onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-6 minutes.
- Add **pork*** and **Southwest Spice**. Cook, breaking up into pieces, until browned and cooked through, 4-6 minutes. **TIP: No need to add salt or pepper here.**
- Stir in **Tex-Mex paste**, **caramelized pineapple**, and **2 TBSP water (4 TBSP for 4 servings)** until everything is saucy and combined.



2 PICKLE VEGGIES & MAKE CREMA

- In a small microwave-safe bowl, combine **radishes**, **pineapple juice**, $\frac{1}{4}$ of the **onion**, juice from half the **lime**, and a big pinch of **salt**; cover with plastic wrap. Microwave until veggies are slightly pink, 30-45 seconds.
- In a separate small bowl, combine **sour cream** with **lime zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5 WARM TORTILLAS

- While pork cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 CARAMELIZE PINEAPPLE

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **pineapple** and season with **salt** and **pepper**. Cook, stirring, until browned and caramelized, 3-4 minutes.
- Turn off heat; remove from pan. Wipe out pan.



6 SERVE

- Divide **tortillas** between plates; fill with **pork mixture**, **lime crema**, and as many **pickled veggies** (draining first) as you like. Pick **cilantro leaves** from stems; tear leaves and sprinkle over **tacos**. Serve with remaining **lime wedges** on the side.