



# Pork Tacos

with Pico de Gallo, Avocado Salad

Family

35 Minutes



Ground Pork



Mexican Seasoning



Red Onion



Tomato Sauce



Garlic



Flour Tortillas, 6-inch



Monterey Jack  
Cheese, shredded



Avocado



Roma Tomato



Lime



Cilantro



Spring Mix

## HELLO MEXICAN SEASONING

*Our Mexican Seasoning is the perfect blend of chili, cumin, garlic, paprika, oregano and chipotle*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Measuring spoons, zester, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Mexican Seasoning	1 tbsp	2 tbsp
Red Onion	113 g	226 g
Tomato Sauce	2 tbsp	4 tbsp
Garlic	6 g	12 g
Flour Tortillas, 6-inch	6	12
Monterey Jack Cheese, shredded	½ cup	1 cup
Avocado	1	1
Roma Tomato	80 g	160 g
Lime	1	2
Cilantro	7 g	7 g
Spring Mix	56 g	113 g
Sugar*	1 ½ tsp	3 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Peel, halve, then dice onion. Cut **tomatoes** into ¼-inch pieces. Zest, then juice **lime**. Peel, then mince or grate **garlic**. Finely chop **cilantro**. Peel, pit and cut **avocado** into ½-inch pieces.



## Make condiments

While pork filling cooks, in a small bowl, toss together **tomatoes, cilantro, half the lime zest** and **half the lime juice**. Season with **salt** and **pepper**. Set aside. (**NOTE**: This is your pico de gallo!) In another small bowl, whisk together **remaining lime zest, remaining lime juice, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl). Season with **salt** and **pepper**. Set aside. (**NOTE**: This is your dressing!)



## Cook onions

Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min.



## Warm tortillas

Stack **tortillas** and wrap with paper towels. (**NOTE**: For 4 ppl make two stacks with 6 tortillas in each stack.) Microwave, until **tortillas** are warm and flexible, 1 min. (**NOTE**: You can skip this step if you don't want to warm tortillas!)



## Cook pork filling

To the same pan with **onions**, add **pork, garlic** and **Mexican Seasoning**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 6-8 min. **\*\*** Add **tomato sauce** and **½ tsp sugar** (dbl for 4 ppl). Cook, stirring often, until warmed through, 1-2 min.



## Make salad and serve

To a large bowl, add **spring mix** and **avocado**. Drizzle with **dressing** to taste. Toss to combine. Divide **cheese** between **tortillas**, then top with **pork filling** and **pico de gallo**. Serve with **salad** on the side.

## Dinner Solved!