



# Pork Tacos

with Mango Salsa and Salad

Family Friendly 35 Minutes



Ground Pork



Mexican Seasoning



Red Onion, chopped



Tomato Sauce Base



Garlic Puree



Flour Tortillas, 6-inch



Monterey Jack Cheese, shredded



Red Mango, chopped



Carrot, julienned



Lime



Cilantro



Baby Spinach



Roma Tomato

## HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

## Start here

Before starting, wash and dry all produce.

## Bust out

Measuring spoons, zester, large bowl, small bowl, 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, chopped	113 g	227 g
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Flour Tortillas, 6-inch	6	12
Monterey Jack Cheese, shredded	½ cup	1 cup
Red Mango, chopped	170 g	340 g
Carrot, julienned	56 g	113 g
Lime	1	2
Cilantro	7 g	7 g
Baby Spinach	56 g	113 g
Roma Tomato	80 g	160 g
Sugar*	1 ¾ tsp	3 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## 1 Prep

Cut **tomatoes** into ¼-inch pieces. Zest, then juice **lime**. Finely chop **cilantro**.



## 2 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 tender, 3-4 min.



## 3 Cook pork filling

Add **pork** and **garlic puree** to the same pan with **onions**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 6-8 min.\*\* Carefully drain and discard excess fat. Add **Mexican Seasoning**, **tomato sauce base**, **2 tbsp water** and **½ tsp sugar** (dbl both for 4 ppl). Cook, stirring often, until warmed through, 1-2 min.



## 4 Make condiments

While **pork filling** cooks, add **tomatoes**, **mango**, **cilantro**, **half lime zest**, **half the lime juice** and **¼ tsp sugar** to a small bowl. Season with **salt** and **pepper**, then toss to combine. (**NOTE**: This is your mango salsa!) Whisk together **remaining lime zest**, **remaining lime juice**, **1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. (**NOTE**: This is your dressing!)



## 5 Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP**: You can skip this step if you don't want to warm tortillas!)



## 6 Finish and serve

Add **spinach** and **carrot** to the large bowl with **dressing**. Toss to combine. Divide **cheese** between **tortillas**, then top with **pork filling** and **mango salsa**. Serve **tacos** with **salad** on the side.

## Dinner Solved!