



# SALSA VERDE PORK TACOS

with Monterey Jack & Southwest Crema



## HELLO SALSA VERDE

This tangy tomatillo sauce works double duty here: adding brightness to pork filling and as part of a tasty taco topper.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 930



Ground Pork



Flour Tortillas  
(Contains: Wheat)



Southwest  
Spice Blend



Monterey Jack  
Cheese  
(Contains: Milk)



Sour Cream  
(Contains: Milk)



Green Salsa



Poblano Pepper



Scallions



Roma Tomato

## START STRONG


In step 6, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove. Using tongs and working one at a time, hold tortillas directly over flames until lightly charred on both sides.

## BUST OUT

- 2 Small bowls
- Kosher salt
- Large pan
- Black pepper
- Paper towels
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Roma Tomato 1 | 2
- Scallions 2 | 4
- Poblano Pepper  1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Green Salsa 7.06 oz | 14.12 oz
- Ground Pork\* 10 oz | 20 oz
- Flour Tortillas 6 | 12
- Monterey Jack Cheese ¼ Cup | ½ Cup

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



## 1 PREP

Wash and dry all produce. Finely dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens. Core, deseed, and dice **poblano**.



## 2 MAKE CREMA & SALSA

In a small bowl, combine **sour cream**, **1 tsp Southwest Spice** (2 tsp for 4 servings; you'll use the rest later), **salt**, and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. In a separate small bowl, combine **tomato**, **scallion whites**, and **1 TBSP green salsa** (you'll use the rest later). Season with **salt** and **pepper**.



## 3 COOK POBLANO

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-6 minutes.



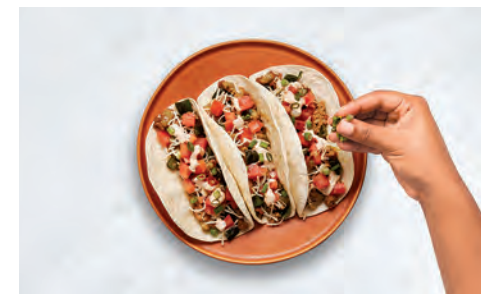
## 4 COOK PORK

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



## 5 SIMMER FILLING

Add remaining **green salsa** to pan with **pork**; bring to a simmer over medium-high heat. Cook until slightly thickened, 2-3 minutes. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. 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 tortillas between plates and fill with **pork mixture**, **Monterey Jack**, **salsa**, and **crema**. Sprinkle with **scallion greens** and serve.

## THIS IS (CITRUS)

If you have a lemon or lime on hand, add a squeeze over your tacos for a tangy finish.



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