



HALL OF FAME SEITAN TACOS AL PASTOR with Poblano and Sour Cream



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 610



Poblano Pepper



Pineapple



Cilantro



Southwest Spice Blend



Flour Tortillas
(Contains: Wheat)



White Onion



Lime



Chorizo Seitan
(Contains: Wheat, Soy)



Chipotle Powder



Sour Cream
(Contains: Milk)

START STRONG

Some poblano peppers have a bit of heat to them. Adjust the amount of chipotle powder you use accordingly—you don't want to make things too spicy.

BUST OUT

- Strainer
- Large pan
- Paper towel
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper 1 | 2
- White Onion 1 | 2
- Pineapple 4 oz | 8 oz
- Lime 1 | 2
- Cilantro ¼ oz | ¼ oz
- Chorizo Seitan 8 oz | 16 oz
- Southwest Spice Blend 1 tsp | 2 tsp
- Chipotle Powder 1 tsp | 1 tsp
- Flour Tortillas 6 | 12
- Sour Cream 4 TBSP | 8 TBSP

HELLO WINE



PAIR WITH
The Descent
Cabernet Reserva, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Core and seed **poblano**, then thinly slice crosswise. Halve, peel, and thinly slice **onion**. Finely dice a few slices until you have 3 TBSP diced onion and set aside for garnish. Drain **pineapple**. Cut **lime** into wedges. Pick **cilantro** leaves from stems; discard stems.



4 COOK SEITAN

Add **seitan** to pan. Cook, tossing, until lightly browned, 2-3 minutes. Stir in **1 tsp Southwest spice** (we sent more) and **chipotle powder** (to taste—start with a pinch and go up from there). Cook until fragrant, about 1 minute.



2 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and **sliced onion**. Cook, tossing, until lightly charred, 5-6 minutes. Remove from pan and set aside.



5 WARM TORTILLAS

Meanwhile, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 400 degrees.



3 COOK PINEAPPLE

Heat another drizzle of **oil** in same pan over medium-high heat. Add **pineapple** to pan and cook, tossing, until lightly browned, 2-3 minutes.



6 FINISH AND SERVE

Spread a bit of **sour cream** on each **tortilla**, then top with **seitan mixture**, **veggies**, **diced onion**, and **cilantro**. Serve with **lime wedges** on the side for squeezing over.

TRIPLE THREAT!

Pineapple, poblano, and seitan are an unlikely but delish combo.

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