



Southwestern-Style Pork Tacos

with Tomato Salsa and Cheddar Cheese

30 Minutes



Ground Pork



Onion, sliced



Sweet Bell Pepper



Southwest Spice Blend



Lime



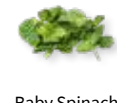
Roma Tomato



Cheddar Cheese, shredded



Sour Cream



Baby Spinach



Flour Tortillas, 6-inch



Tomato Salsa

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, zester, aluminum foil, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Onion, sliced	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Southwest Spice Blend	2 tbsp	4 tbsp
Lime	1	1
Roma Tomato	80 g	160 g
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Baby Spinach	56 g	113 g
Flour Tortillas, 6-inch	6	12
Tomato Salsa	1 cup	2 cups
Sugar*	¼ tsp	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

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Prep and roast veggies

Core, then cut **pepper** into ¼-inch slices. Cut **1 tbsp onions** into ¼-inch pieces (dbl for 4 ppl). Reserve **diced onions** for step 4. Add **peppers, sliced onions, half the Southwest Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until softened, 15-17 min.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork** and **diced onions**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. ** Carefully drain and discard excess fat. Add **remaining Southwest Spice Blend** to the pan with **pork**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.



Finish prep

While **veggies** roast, zest, then juice **half the lime** (whole lime for 4 ppl). Cut **tomato** into ¼-inch pieces.



Warm tortillas and make salad

While **pork** cooks, wrap **tortillas** in foil and place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!). Whisk together **½ tbsp lime juice**, **1 tbsp oil** and **¼ tsp sugar** (dbl all for 4 ppl) in a large bowl. Add **spinach** and **tomatoes**. Toss to coat.



Make lime crema

Add **sour cream**, **1 tsp lime juice** (dbl for 4 ppl) and **lime zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



Finish and serve

Fill **tortillas** with **pork** and **roasted veggies**. Top with **salsa**, **lime crema** and **cheese**. Serve **salad** on the side.

Dinner Solved!