



# Caribbean-Inspired Pork Tacos

with Pineapple, Slaw and Cilantro Crema

Quick

Spicy

25 Minutes



Ground Pork



Flour Tortillas, 6-inch



Pineapple, spears



Onion, chopped



Green Cabbage, shredded



Cilantro



Jerk Spice Blend



Lime



Chicken Broth Concentrate



Carrot, julienned



Jalapeño



Sour Cream



Soy Sauce



Poblano Pepper, chopped

## HELLO JERK SPICE

*A warm blend made with allspice, cinnamon, nutmeg and thyme!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 3:

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

## 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
Flour Tortillas, 6-inch	6	12
Pineapple, spears	95 g	190 g
Green Cabbage, shredded	113 g	226 g
Onion, chopped	56 g	113 g
Jerk Spice Blend	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Chicken Broth Concentrate	1	2
Lime	1	2
Jalapeño 🌶️	1	1
Carrot, julienned	56 g	113 g
Soy Sauce	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Poblano Pepper, chopped 🌶️	56 g	113 g
Oil*		
Sugar*	½ tsp	1 tsp

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.*

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## Prep

Cut **pineapple** into ½-inch pieces. Zest, then juice **lime**. Roughly chop **cilantro**. Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeño!)



## Make cilantro crema

Stir together **lime zest**, **sour cream**, ½ **tbsp lime juice** (dbl for 4 ppl) and **remaining cilantro** in a small bowl. Set aside.



## Cook filling

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then chopped **onions**, **poblano** and **pork**. Cook, breaking **pork** up into smaller pieces, until no pink remains and golden-brown, 5-6 min. \*\* Add **Jerk Spice Blend**, **soy sauce** and **broth concentrate**. Cook until fragrant, 1 min. Remove from heat, then season with **salt** and **pepper** and stir to combine.



## Warm tortillas

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



## Make slaw

Whisk together **1 tbsp lime juice**, ½ **tsp sugar** and **2 tbsp oil** (dbl all for 4 ppl) in a large bowl. Add **cabbage**, **carrots**, **half the cilantro** and **1 tbsp jalapeño**. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**, then toss to combine. Set aside.



## Finish and serve

Divide the **pork filling** between **tortillas**. Top with **half the slaw**, **pineapple** and drizzle **cilantro crema** over top. Serve **remaining slaw** on the side. Sprinkle **remaining jalapeños** over top, if desired.

## Dinner Solved!