



# Charred Poblano and Pork Tacos

with Salsa and Monterey Jack Cheese

Quick

Spicy

25 Minutes



Ground Pork



Flour Tortillas



Baby Tomatoes



Poblano Pepper



Enchilada Spice Blend



Cilantro



Spring Mix



Monterey Jack Cheese, shredded



Garlic Powder



Tomato Salsa



Lime

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, large bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas	6	12
Baby Tomatoes	113 g	227 g
Poblano Pepper 🌶️	160 g	320 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Cilantro	7 g	7 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Tomato Salsa	½ cup	1 cup
Spring Mix	56 g	113 g
Lime	1	2
Garlic Powder	1 tsp	2 tsp
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.*

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## Char poblanos

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, core, then cut **poblano** into ½-inch pieces, removing seeds for less heat. (TIP: We suggest using gloves when prepping poblanos!).
- When hot, add **poblanos** to the dry pan. Cook, stirring occasionally, until **poblanos** are dark golden-brown, 4-6 min.
- Transfer **poblanos** to a plate.



## Make vinaigrette

- Meanwhile, add **lime juice**, **1 ½ tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



## Prep

- Meanwhile, halve **tomatoes**.
- Juice **half the lime**, then cut **remaining lime** into wedges.
- Roughly chop **cilantro**.



## 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 the tortillas.)



## Cook pork filling

- Heat the same pan (from step 1) over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **poblanos**. Season with **pepper**, **garlic powder** and **Enchilada Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Add **salsa**. Cook, stirring often, until **salsa** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.



## Finish and serve

- Add **tomatoes** and **spring mix** to the large bowl with **vinaigrette**, then toss to combine.
- Divide **tortillas** between plates. Top with **pork filling**.
- Sprinkle with **cheese** and **cilantro**. Squeeze a **lime wedge** over **tacos**, if desired.
- Serve **salad** alongside.

## Dinner Solved!