

Charred Poblano and Pork Tacos

with Salsa and Monterey Jack Cheese

Quick

Spicy

25 Minutes





Ground Pork



Flour Tortillas





Baby Tomatoes



Enchilada Spice





Spring Mix



Monterey Jack Cheese, shredded

Tomato Salsa





Garlic Powder



Lime

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

| ingi calcinco | | |
|-----------------------------------|----------|----------|
| | 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* | 1/4 tsp | ½ tsp |
| Oil* | | |
| Salt and Pepper* | | |

^{*} Pantry items

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.



Char poblanos

- Heat a large non-stick pan over mediumhigh 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.



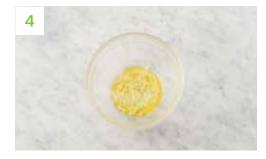
Prep

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



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.



Make vinaigrette

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



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.)



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!

Contact

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



^{**} Cook to a minimum internal temperature of 74°C/165°F.