



Charred Poblano and Pork Tacos

with Pickled Cabbage and Monterey Jack Cheese

Spicy

Quick

25 Minutes



Ground Pork



Flour Tortillas



Red Cabbage,
shredded



Poblano Pepper



Enchilada Spice
Blend



Monterey Jack
Cheese, shredded



Chipotle Sauce



Onion, chopped



White Wine Vinegar



Cilantro



Garlic Salt



Sour Cream



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HELLO POBLANO PEPPERS

These mild Mexican peppers are called ancho chili peppers when dried!

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
Red Cabbage, shredded	113 g	226 g
Poblano Pepper 🌶️	160 g	320 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Monterey Jack Cheese, shredded	½ cup	1 cup
Chipotle Sauce 🌶️	4 tbsp	8 tbsp
Onion, chopped	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Garlic Salt	1 tsp	2 tsp
Sour Cream	3 tbsp	6 tbsp
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.
- While the pan heats, core, then cut **poblano** into ½-inch pieces, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping poblanos!)
- When the pan is hot, add **poblanos** to the dry pan. Cook, stirring occasionally, until dark golden-brown in spots, 4-6 min.
- Transfer **poblanos** to a plate.



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** and **onions**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Season with **pepper**.
- Add **poblanos**, **Enchilada Spice Blend** and **garlic salt**. Cook, stirring often, until fragrant, 30 sec.
- Stir in **chipotle sauce** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly and coats **pork mixture**, 1-2 min.
- Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, roughly chop **cilantro**.



Warm tortillas

- Meanwhile, 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!)



Pickle cabbage

- Whisk together **vinegar**, **1 tsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl until **sugar** dissolves.
- Add **cabbage** and **cilantro**. Season with **salt** and **pepper**, to taste, then toss to combine.



Finish and serve

- Divide **tortillas** between plates. Top with **pickled cabbage** and **pork filling**.
- Sprinkle with **cheese** and dollop **sour cream** over top.

Dinner Solved!