



# Mexican Street Pork Tacos

with Charred Veggies and Lime Crema

Quick

Spicy

25 Minutes



Ground Pork



Flour Tortillas



Canned Corn



Green Bell Pepper



Jalapeño



Onion, chopped



Mexican Seasoning



Garlic Puree



Cilantro



Lime



Sour Cream

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

Microplane/zester, measuring spoons, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas	6	12
Canned Corn	56 g	113 g
Green Bell Pepper	200 g	400 g
Jalapeño 🌶️	1	2
Onion, chopped	113 g	227 g
Mexican Seasoning	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Lime	1	2
Sour Cream	6 tbsp	12 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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### 1 Prep

Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Roughly chop **cilantro**. Core, then cut **green pepper** into ¼-inch pieces. Drain and rinse **corn**, then pat dry with paper towels. Core, then finely chop **jalapeño**, removing the **seeds** for less heat. (NOTE: We suggest using gloves when prepping jalapeño!)



### 2 Char veggies

Heat a large non-stick pan over medium-high heat. When pan is hot, add **onions, green peppers, jalapeños** and a **quarter of the corn** (dbl for 4 ppl) to the dry pan. Cook, stirring occasionally, until the **veggies** are dark golden-brown, 4-5 min. (NOTE: Char in batches for 4 ppl.) Transfer **veggies** to a plate.



### 3 Make crema

While the **veggies** char, stir together **sour cream, lime zest** and **lime juice** in a small bowl. Season with **salt** and **pepper**.



### 4 Cook pork

Return the same pan (from step 2) to medium-high. Add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Sprinkle with **half the Mexican Seasoning**, then season with **salt** and **pepper**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 3-4 min. \*\*



### 5 Finish taco filling

Add the **garlic puree, charred veggies** and **remaining Mexican Seasoning** to the pan with the **pork**. Cook, stirring often, until **garlic** is fragrant and the **veggies** are warmed through, 1-2 min. Season with **salt** and **pepper**.



### 6 Finish and serve

Wrap the **tortillas** in paper towels. Microwave until the **tortillas** are warm and flexible, 1 min. (NOTE: You can skip this step if you don't want to warm the tortillas.) Divide the **tortillas** between plates, then top with **taco filling** and dollop with **lime crema**. Sprinkle with **cilantro** and serve **lime wedges** alongside.

## Dinner Solved!