



Mexican Street Pork Tacos

with Charred Veggies and Salsa

Quick

Spicy

25 Minutes



Ground Pork



Flour Tortillas, 6-inch



Canned Corn



Green Bell Pepper



Jalapeño



Onion, chopped



Mexican Seasoning



Garlic Puree



Cilantro



Lime



Monterey Jack
Cheese, shredded



Tomato Salsa

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 non-stick pan, paper towels, strainer

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas, 6-inch	6	12
Canned Corn	113 g	227 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
Monterey Jack Cheese, shredded	½ cup	1 cup
Tomato Salsa	½ cup	1 cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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

Cut **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 hot, add **onions, green peppers, jalapeños** and **half the corn** (use all for 4 ppl) to the dry pan. Cook, stirring occasionally, until **veggies** are dark golden-brown, 4-5 min. (**NOTE:** Char in batches for 4 ppl.) Transfer **veggies** to a plate.



3 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. **



4 Finish taco filling

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



5 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.)



6 Finish and serve

Divide **tortillas** between plates. Top with **taco filling**, then sprinkle with **cheese** and dollop **salsa** over top. Sprinkle **cilantro** over top and serve **lime wedges** alongside.

Dinner Solved!