



Pork and Pepper Tacos

with Lime Crema and Salsa Fresca

Optional Spice

30 Minutes



Ground Pork



Flour Tortillas, 6-inch



Roma Tomato



Sweet Bell Pepper



Red Onion



Lime



Cilantro



Mexican Seasoning



Chipotle Powder



Sour Cream

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 1:

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Baking sheet, measuring spoons, zester, aluminum foil, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas, 6-inch	6	12
Roma Tomato	160 g	320 g
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	226 g
Lime	1	1
Cilantro	7 g	14 g
Mexican Seasoning	2 tbsp	4 tbsp
Chipotle Powder 🌶️	½ tsp	½ tsp
Sour Cream	6 tbsp	12 tbsp
Sugar*	½ tsp	1 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.

Contact

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Roast veggies

Core, then cut **pepper** into ¼-inch slices. Peel, then cut **onion** into ¼-inch slices. Add **peppers, three-quarters of the onions, half the Mexican Seasoning, 1 tbsp oil** (dbl for 4 ppl) and ½ **tsp chipotle powder** to an unlined baking sheet. (**NOTE:** Reference heat guide.) Season with **salt and pepper**, then toss to combine. Roast in the **middle** of the oven, stirring halfway through, until tender, 12-14 min.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **** Carefully drain and discard excess fat.** Add **remaining Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min. Season with **pepper**.



Make salsa fresca

Meanwhile, zest, then juice **half the lime** (whole lime for 4 ppl). Cut **remaining lime** into wedges. Roughly chop **cilantro**. Cut **tomatoes** into ¼-inch pieces. Finely chop **remaining onions**. Add **tomatoes, chopped onions, ½ tsp sugar, ½ tbsp lime juice** and **1 tbsp oil** (dbl all for 4 ppl) to a small bowl. Season with **salt and pepper**, then stir to combine. Set aside.



Warm tortillas

Meanwhile, wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Make lime crema

Add **sour cream, lime zest** and **half the cilantro** to another small bowl. Season with **salt and pepper**, then stir to combine. Set aside.



Finish and serve

Top **tortillas** with **pork** and **veggies**, then spoon **salsa fresca** over top. Dollop with **lime crema** and sprinkle with **remaining cilantro**. Squeeze a **lime wedge** over top, if desired.

Dinner Solved!