



Pork and Pepper Tacos

with Lime Crema and Salsa Fresca

Optional Spice

30 Minutes



Ground Pork



Flour Tortillas



Roma Tomato



Sweet Bell Pepper



Red Onion



Lime



Feta Cheese,
crumbled



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: ¼ 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	12
Roma Tomato	160 g	320 g
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	226 g
Lime	1	1
Feta Cheese, crumbled	¼ cup	½ cup
Mexican Seasoning	2 tbsp	4 tbsp
Chipotle Powder 🌶️	¼ 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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



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 **¼ 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**, to taste.



Make salsa fresca

- Meanwhile, zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Cut **tomatoes** into ¼-inch pieces.
- Finely chop **remaining onions**.
- Add **tomatoes, chopped onions, ½ tsp sugar, ½ tbsp lime juice** and **½ 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** and **lime zest** 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 **feta**.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!