



Pork Tacos

with Pico de Gallo and Avocado Salad

Family Friendly 35 Minutes



Ground Pork



Ground Turkey



Mexican Seasoning



Red Onion



Tomato Sauce Base



Garlic



Flour Tortillas, 6-inch



Monterey Jack Cheese, shredded



Avocado



Roma Tomato



Lime



Cilantro



Spring Mix



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO MEXICAN SEASONING

Our Mexican seasoning is the perfect blend of chili, cumin, garlic, paprika, oregano and chipotle!


Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, zester, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
 Ground Turkey	250 g	500 g
Mexican Seasoning	1 tbsp	2 tbsp
Red Onion	113 g	226 g
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic	6 g	12 g
Flour Tortillas, 6-inch	6	12
Monterey Jack Cheese, shredded	½ cup	1 cup
Avocado	1	1
Roma Tomato	160 g	320 g
Lime	1	2
Cilantro	7 g	7 g
Spring Mix	56 g	113 g
Sugar*	1 ½ tsp	3 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 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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Prep

Peel, then cut **onion** into ¼-inch pieces. Cut **tomatoes** into ¼-inch pieces. Zest, then juice **lime**. Peel, then mince or grate **garlic**. Finely chop **cilantro**. Peel, pit, then cut **avocado** into ½-inch pieces.



Make condiments

While **pork filling** cooks, toss together **tomatoes, cilantro, half the lime zest** and **half the lime juice** in a small bowl. Season with **salt and pepper**. Set aside. (NOTE: This is your pico de gallo!) In another small bowl, whisk together **remaining lime zest, remaining lime juice, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl). Season with **salt and pepper**. Set aside. (NOTE: This is your dressing!)



Cook onions

Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until tender, 3-4 min.



Warm tortillas

Stack **tortillas** and wrap with paper towels. (NOTE: For 4 ppl, make two stacks with 6 tortillas in each stack.) Microwave, until **tortillas** are warm and flexible, 1 min. (NOTE: You can skip this step if you don't want to warm tortillas!)



Cook pork filling

Add **pork, garlic** and **Mexican Seasoning** to the same pan with **onions**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 6-8 min. ** Add **tomato sauce base** and **½ tsp sugar** (dbl for 4 ppl). Cook, stirring often, until warmed through, 1-2 min.

**CUSTOM RECIPE**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork** in step 3.



Finish and serve

To a large bowl, add **spring mix** and **avocado**. Drizzle with **dressing**, to taste. Toss to combine. Divide **cheese** between **tortillas**, then top with **pork filling** and **pico de gallo**. Serve with **salad** on the side.

Dinner Solved!