



Pulled Pork and Pineapple Tacos

with Charred Corn Salsa and Lime Crema

FAMILY 20 Minutes



Pulled Pork



Flour Tortillas



Lime



Cilantro



Sour Cream



Feta Cheese



Corn Kernels



Chicken Broth Concentrate



Tomato Sauce



Mexican Seasoning



Red Onion, chopped



Pineapple, spears



Baby Kale

HELLO PINEAPPLE

This tropical fruit is pollinated by hummingbirds

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, 8x8-Inch Baking Dish, Medium Bowl, Aluminum Foil, Small Bowl, Microplane/Zester, Measuring Spoons, Whisk

Ingredients

	4 Person
Pulled Pork	600 g
Flour Tortillas	12
Lime	1
Cilantro	7 g
Sour cream	9 tbsp
Feta Cheese	56 g
Corn Kernels	227 g
Chicken Broth Concentrate	1
Tomato Sauce	2 tbsp
Mexican Seasoning	1 tbsp
Red Onion, chopped	113 g
Pineapple, spears	190 g
Baby Kale	113 g
Sugar*	1 tsp
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. COOK PORK & TORTILLAS

Cut **pineapple** into ½-inch pieces. Wrap the **tortillas** in foil. Add **pork**, **Mexican Seasoning**, **broth concentrate**, **tomato sauce** and **2 tbsp water** into an 8x8-inch baking dish. Toss together, then lay the **pineapple pieces** on top. Broil the **pork** and **tortilla packet** side by side in **middle** of oven, until warmed through, 10-12 min.**



4. MAKE VINAIGRETTE

Whisk together **lime juice**, **1 tsp sugar** and **1 tbsp oil** in a medium bowl. Drizzle **half the lime dressing** over the **charred corn-onion mixture**. Stir in **cilantro**. Season with **salt** and **pepper**.



2. CHAR VEGGIES

While the **pork** and **tortillas** cook, heat a large non-stick pan over medium-high heat. When hot, add **corn** and **onions** to the dry pan. Season with **salt** and **pepper**. Cover and cook, stirring halfway through cooking, until dark golden-brown, 7-8 min. Remove from heat.



5. ASSEMBLE TACOS

Add **baby kale** to the medium bowl with the **remaining lime dressing**. Add the **remaining corn-onion salsa**. Toss to combine.



3. PREP & MAKE CREMA

While **veggies** char, zest and juice the **lime**. Roughly chop **cilantro**. Mix **sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

Divide **pork** and **pineapple** between **tortillas**, then top with **half the charred-corn salsa**. Dollop over **lime crema** and crumble over **feta**. Divide **pork tacos** and **kale-corn salad** between plates.

Dinner Solved!