



Southwestern-Style Pork Tacos

with Tomato Lime Salsa and Cheddar Cheese

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Pork



Red Onion



Sweet Bell Pepper



Southwest Spice Blend



Lime



Grape Tomatoes



Cilantro



Cheddar Cheese, shredded



Sour Cream



Mini Cucumber



Spring Mix



Flour Tortillas

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, measuring spoons, zester, aluminum foil, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Red Onion	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Southwest Spice Blend	1 tbsp	2 tbsp
Lime	1	1
Grape Tomatoes	113 g	227 g
Cilantro	7 g	14 g
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Mini Cucumber	66 g	132 g
Spring Mix	56 g	113 g
Flour Tortillas	6	12
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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



Roast veggies

Core, then thinly slice **peppers**. Peel, then thinly slice the **red onion**. Finely chop **1 tbsp red onion** (dbl for 4 ppl). Toss **peppers, sliced onion** and **half the Southwest Spice Blend** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until softened, 15-17 min.

4



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **pork** and **remaining Southwest Spice Blend**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**

2



Make salsa

While **veggies** roast, zest, then juice **lime**. Roughly chop **cilantro**. Halve **tomatoes**. Combine chopped **onion, tomatoes, cilantro, ½ tbsp lime juice** and **1 tbsp oil** (dbl both for 4ppl) in a medium bowl. Season with **salt** and **pepper**. Set aside.

5



Warm tortillas & make salad

While **pork** cooks, wrap **tortillas** in 2 foil packets. Heat in the **bottom** of oven, until warm and flexible, 5-6 min. Thinly slice the **cucumber** into rounds. Whisk together the **remaining lime juice, 1 tbsp oil** and **¼ tsp sugar** (dbl both for 4ppl) in a large bowl. Add the **spring mix** and **cucumber**. Toss to coat.

3



Make crema

Mix **sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Set aside.

6



Finish and serve

Fill **each tortilla** with **pork** and **veggies**. Top with **salsa, lime crema** and **cheese**. Serve with the **salad** on the side.

Dinner Solved!