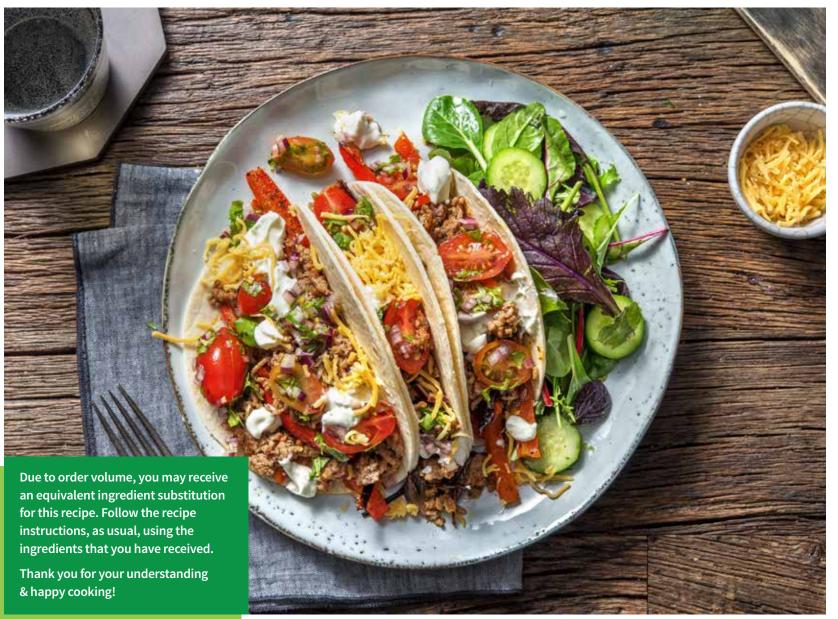


Southwestern-Style Pork Tacos

with Tomato Lime Salsa and Cheddar Cheese

35 Minutes







Red Onion





Sweet Bell Pepper



Southwest Spice Blend













Grape Tomatoes

Cilantro

Cheddar Cheese, shredded







Sour Cream

Mini Cucumber



Spring Mix



Flour Tortillas

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

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	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*	1/4 tsp	½ tsp
Oil*		

Salt and Pepper*

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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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.



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.



Make crema

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



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.**



Warm tortillas & make salad

While **pork** cooks, wrap **tortillas** in 2 foil packets. Heat in the **bottom** the 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.



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!

^{*} Pantry items

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