



Southwestern-Style Pork Tacos

with Tomato-Lime Salsa and Cheddar Cheese

Quick

30 Minutes



Ground Pork



Onion, sliced



Sweet Bell Pepper



Southwest Spice Blend



Lime



Baby Tomatoes



Cilantro



Cheddar Cheese, shredded



Sour Cream



Mini Cucumber



Spring Mix



Flour Tortillas, 6-inch

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
Onion, sliced	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Southwest Spice Blend	1 tbsp	2 tbsp
Lime	1	2
Baby 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-inch	6	12
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Roast veggies

Core, then thinly slice **pepper**. Finely chop **1 tbsp onion** (dbl for 4 ppl). Add **peppers, sliced onion, half the Southwest Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt and pepper**, then toss to coat. Roast in the **middle** of the oven, until softened, 15-17 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** and **remaining Southwest Spice Blend**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 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 4 ppl) in a medium bowl. Season with **salt and pepper**. Set aside.



Warm tortillas and 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 **remaining lime juice, 1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add the **spring mix** and **cucumbers**. Toss to coat.



Make crema

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



Finish and serve

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

Dinner Solved!