



# Pork Tacos

with Salsa and Salad

Family Friendly

35 Minutes



Ground Pork



Ground Turkey



Mexican Seasoning



Red Onion



Tomato Sauce Base



Garlic, cloves



Flour Tortillas, 6-inch



Monterey Jack Cheese, shredded



Lime



Cilantro



Baby Spinach



Roma Tomato



Sour Cream



### 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

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

## Start here

Before starting, wash and dry all produce.

## Bust out

Measuring spoons, zester, large bowl, small bowl, 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, cloves	2	4
Flour Tortillas, 6-inch	6	12
Monterey Jack Cheese, shredded	1 cup	2 cups
Lime	1	2
Cilantro	7 g	7 g
Baby Spinach	56 g	113 g
Roma Tomato	160 g	320 g
Sour Cream	6 tbsp	12 tbsp
Sugar*	1 ¾ tsp	3 ½ 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 the website or app for the as-prepared recipe nutritional 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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## 1 Prep

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



## 4 Make salsa and salad dressing

While **pork filling** cooks, add **tomatoes, cilantro, half the lime zest, half the lime juice** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **salt and pepper**, then toss to combine. (**NOTE:** This is your salsa!) Add **remaining lime zest, remaining lime juice, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt and pepper**, then whisk to combine. (**NOTE:** This is your dressing!)



## 2 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.



## 5 Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm tortillas!)



## 3 Cook pork filling

Add **pork** to the pan with **onions**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 5-6 min. **\*\*** Season with **salt and pepper**. Add **garlic** and **Mexican Seasoning, tomato sauce base, 2 tbsp water** and **½ tsp sugar** (dbl both 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**.



## 6 Finish and serve

Add **spinach** to the large bowl with **dressing**. Toss to combine. Divide **tortillas** between plates. Spread **sour cream** onto **tortillas**, then top with **cheese, pork filling** and **salsa**. Serve **spinach salad** on the side.

## Dinner Solved!