



Pork and Sweet Pepper Tacos

with Lime Crema and Salsa Fresca

25 Minutes

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↻ Swap 	↻ Swap
Ground Beef 250 g 500 g	Beyond Meat® 2 4



 Ground Pork 250 g 500 g	 Flour Tortillas 6 12
 Tomato 2 4	 Sweet Bell Pepper 1 2
 Yellow Onion 1 2	 Lime 1 1
 Cilantro 7 g 14 g	 Cheddar Cheese, shredded ½ cup 1 cup
 Mexican Seasoning 2 tbsp 4 tbsp	 Sour Cream 1 2

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.

Pantry items | Salt, pepper, sugar, oil

Cooking utensils | Large non-stick pan, measuring spoons, medium bowl, paper towels, 2 small bowls, zester

1



Prep and make salsa fresca

• Before starting, wash and dry all produce.

- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **onion** into ¼-inch slices. Finely chop one-quarter of the **onions**. Reserve **remaining onions** for step 2.
- Zest, then juice **half the lime** (use whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Cut **tomatoes** into ¼-inch pieces.
- Add **tomatoes, finely chopped onions, ½ tsp** (1 tsp) **sugar, ½ tbsp** (1 tbsp) **lime juice** and **½ tbsp** (1 tbsp) **oil** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine. Set aside.

2



Cook veggies

- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers** and **remaining onions**.
- Cook, stirring often, until tender and beginning to brown, 5-6 min.
- Add **half the Mexican Seasoning**. Stir to combine.
- Remove from heat, then season with **salt** and **pepper**.
- Transfer **veggies** to a medium bowl.

3



Make lime crema

- Add **sour cream** and **lime zest** to another small bowl.
- Season with **salt** and **pepper**, then stir to combine.

4



Cook pork

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- Reheat the same pan (from step 2) over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-6 min.**
- Carefully drain and discard excess fat.
- Add **remaining Mexican Seasoning**.
- Cook, stirring often, until fragrant, 30 sec. Season with **pepper**, to taste.

5



Warm tortillas

- Just before serving, wrap **tortillas** in paper towels. (**NOTE:** For 4 ppl, divide tortillas into two equal stacks, then wrap in paper towels.)
- Microwave until **tortillas** are warm and flexible, 30 sec-1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas.)

6



Finish and serve

- Roughly chop **cilantro**.
- Top **tortillas** with **pork** and **veggies**, then spoon **salsa fresca** over top.
- Dollop with **lime crema** and sprinkle with **cheese**.
- Sprinkle **cilantro** over top.
- Squeeze a **lime wedge** over top, if desired.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

4 | Cook beef

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook it in the same way the recipe instructs you to prep and cook the **pork**.**

4 | Cook Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.

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