



Pork Tacos

with Salsa and Salad

Family Friendly 30-40 Minutes

Customized Protein

+ Add

Swap

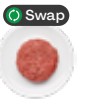
or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Beyond Meat®
2 | 4



Ground Pork
250 g | 500 g



Mexican Seasoning
2 tbsp | 4 tbsp



Tomato Sauce Base
2 tbsp | 4 tbsp



Garlic, cloves
2 | 4



Flour Tortillas
6 | 12



Monterey Jack Cheese, shredded
1 cup | 2 cups



Lime
1 | 2



Baby Spinach
56 g | 113 g



Tomato
2 | 4



Sour Cream
2 | 4



Green Onion
2 | 4



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 | Oil, salt, pepper, sugar

Cooking utensils | Large bowl, large non-stick pan, paper towels, small bowl, whisk, zester

1



Prep

- Before starting, wash and dry all produce.

- Zest, then juice **lime**.
- Peel, then mince or grate **garlic**.
- Cut **tomatoes** into ¼-inch pieces.
- Thinly slice **green onions**, keeping **whites** and **greens** separate.

4



Warm tortillas (optional)

- 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!)

2



Cook pork filling

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, **pork** and **green onion whites**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 5-6 min.** Season with **salt** and **pepper**. Carefully drain and discard excess fat.
- Add **garlic**, **Mexican Seasoning**, **tomato sauce base**, **¼ cup** (½ cup) **water** and **½ tsp** (1 tsp) **sugar** to the **pork**. Cook, stirring often, until warmed through, 1-2 min.

5



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.

3



Make salsa and salad dressing

- While **pork** cooks, add **tomatoes**, **half the lime zest**, **half the lime juice**, **remaining green onions** and **¼ tsp** (½ tsp) **sugar** 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** (2 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE:** This is your dressing!)

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Cook beef filling

Swap | **Ground Beef**

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

2 | Cook Beyond Meat® filling

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook in 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.