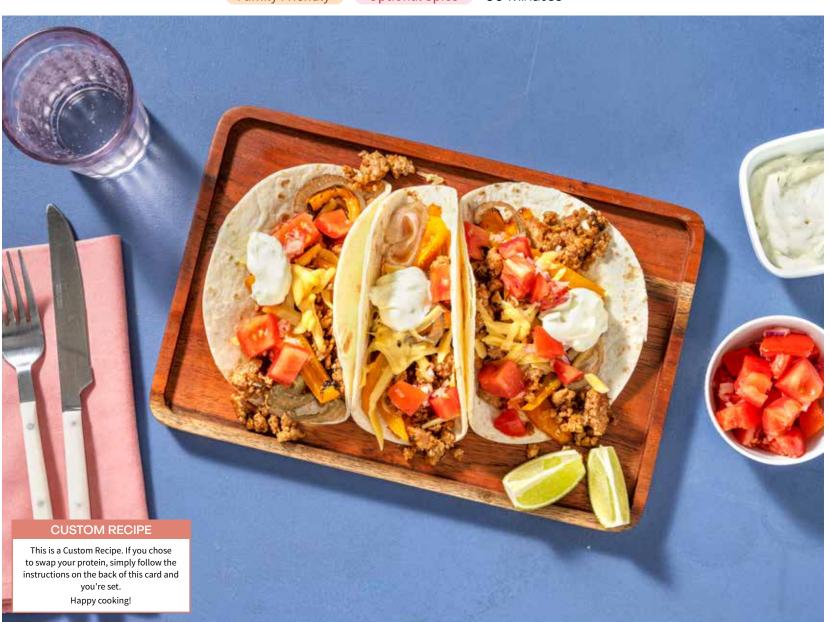


Pork and Sweet Pepper Tacos

with Lime Crema and Salsa Fresca

Family Friendly Optional Spice 30 Minutes





Ground Pork







Roma Tomato

Flour Tortillas



Sweet Bell Pepper



Yellow Onion







Mexican Seasoning



Cheddar Cheese,

Sour Cream

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Bust out

Baking sheet, measuring spoons, zester, aluminum foil, 2 small bowls, large non-stick pan

Ingredients

| 3. 3 | | |
|-----------------------------|----------|----------|
| | 2 Person | 4 Person |
| Ground Pork | 250 g | 500 g |
| Ground Beef | 250 g | 500 g |
| Flour Tortillas | 6 | 12 |
| Roma Tomato | 190 g | 380 g |
| Sweet Bell Pepper | 160 g | 320 g |
| Yellow Onion | 113 g | 226 g |
| Lime | 1 | 1 |
| Cheddar Cheese, shredded | ½ cup | 1 cup |
| Mexican Seasoning | 2 tbsp | 4 tbsp |
| Sour Cream | 6 tbsp | 12 tbsp |
| Sugar* | ½ tsp | 1 tsp |
| Oil* | | |
| | | |

Salt and Pepper*

- * Pantry items
- ** Cook pork and beef 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.

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Roast veggies

- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **onion** into 1/4-inch slices.
- Add peppers, three-quarters of the onions, half the Mexican Seasoning and 1 tbsp (2 tbsp) oil to an unlined baking sheet.
 Season with salt and pepper, then toss to combine.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 12-14 min.



Make salsa fresca

- Meanwhile, zest, then juice half the lime (whole lime for 4 ppl). Cut any remaining lime into wedges.
- Cut **tomatoes** into ¼-inch pieces.
- Finely chop remaining onions.
- Add tomatoes, 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.



Make lime crema

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



Cook pork

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp (1 tbsp) oil, then pork. Cook, breaking up pork into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add remaining Mexican Seasoning. Cook, stirring often, until fragrant, 1 min. Season with pepper, to taste.

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



Warm tortillas

 Meanwhile, wrap tortillas in foil, then place in the top of the oven until warm, 4-5 min.
(TIP: You can skip this step if you don't want to warm tortillas!)



Finish and serve

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

Dinner Solved!