



# Pork and Sweet Pepper Tacos

with Lime Crema and Salsa Fresca

Family Friendly 30 Minutes



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Ground Pork



Ground Beef



Flour Tortillas



Roma Tomato



Sweet Bell Pepper



Yellow Onion



Lime



Cheddar Cheese,  
shredded



Mexican Seasoning



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!

## Start here

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

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

## Bust out

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

## Ingredients

	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.*



### Roast veggies

- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **onion** into ¼-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.



### Cook pork

- Heat a large non-stick pan over medium-high 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**, cook it in the same way the recipe instructs you to cook the **pork**\*\*



### 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.



### 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!)



### Make lime crema

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



### 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!



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