



Pork and Sweet Pepper Tacos

with Lime Crema and Salsa Fresca

Family Friendly

25-35 Minutes

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or

*2 Double

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↻ Swap



Chorizo Sausage, uncased
250 g | 500 g

↻ Swap



Protein Shreds
200 g | 400 g



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



Cheddar Cheese, shredded
½ cup | 1 cup



Mexican Seasoning
2 tbsp | 4 tbsp



Sour Cream
6 tbsp | 12 tbsp



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*, sugar*, salt*, pepper*

Cooking utensils | Measuring spoons, zester, 2 small bowls, measuring cups, large non-stick pan, paper towels

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** (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 heat.
- 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 small bowl.

3



Make lime crema

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

4



Cook pork

🔄 Swap | **Chorizo Sausage, uncased**

🔄 Swap | **Protein Shreds**

- 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

- 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.

Measurements
within steps

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

4 | Cook chorizo

🔄 Swap | **Chorizo Sausage**

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

4 | Cook protein shreds

🔄 Swap | **Protein Shreds**

If you've opted to get **protein shreds**, cook and plate them in the same way as the recipe instructs you to cook the **pork**, until crispy.**



Issue with your meal? Scan the QR code to share your feedback.

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