



# Pork and Sweet Pepper Tacos

with Lime Crema and Salsa Fresca

Family Friendly

Optional Spice

30 Minutes



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!

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combine for the perfect Tex-Mex flavour!

## 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.*

## Contact

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### 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**, prepare and cook it in the same way the recipe instructs you to prepare and 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!