



Pork Tacos

with Pico de Gallo, Avocado and Spring Mix

Family 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Pork



Mexican Seasoning



Red Onion, chopped



Tomato Sauce



Garlic



Flour Tortillas, 6-inch



Monterey Jack Cheese, shredded



Avocado



Roma Tomato



Lime



Cilantro



Spring Mix

HELLO MEXICAN SEASONING

Our Mexican seasoning is the perfect blend of chili, cumin, garlic, paprika, oregano and chipotle

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring spoons, zester, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels, garlic press

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Mexican Seasoning	1 tbsp	2 tbsp
Red Onion, chopped	56 g	113 g
Tomato Sauce	2 tbsp	4 tbsp
Garlic	6 g	12 g
Flour Tortillas, 6-inch	6	12
Monterey Jack Cheese, shredded	½ cup	1 cup
Avocado	1	1
Roma Tomato	80 g	160 g
Lime	1	2
Cilantro	7 g	7 g
Spring Mix	56 g	113 g
Sugar*	1 ½ tsp	3 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1 Prep

Cut **tomatoes** into ¼-inch pieces. Zest, then juice **lime**. Peel, then mince or grate **garlic**. Finely chop **cilantro**. Peel, pit and cut **avocado** into ½-inch pieces.



2 Cook onions

Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min.



3 Cook filling

In the same pan with **onions**, add **pork**, **garlic** and **Mexican seasoning**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 6-8 min.** Add **tomato paste** and **½ tsp sugar** (dbl for 4ppl). Cook, stirring often, until warmed through, 1-2 min.



4 Make condiments

Meanwhile, in a small bowl, toss together **tomatoes**, **cilantro**, **half the lime zest** and **half the lime juice**. Season with **salt** and **pepper**. Set aside. (**NOTE:** This is your pico de gallo!) In another small bowl, whisk together **remaining lime zest**, **remaining lime juice**, **1 tsp sugar** and **1 tbsp oil** (dbl both for 4ppl). Season with **salt** and **pepper**. Set aside. (**NOTE:** This is your dressing!)



5 Warm tortillas

Stack **tortillas** and wrap with paper towel. (for 4ppl make two stacks with 6 tortillas in each stack.) Microwave, until **tortillas** are warm and flexible, 1 min. (**NOTE:** You can skip this step if you don't want to warm tortillas!)



6 Finish and serve

In a **large bowl**, add **spring mix** and **avocado**. Drizzle with **dressing** to taste. Toss together. Divide **cheese** between **tortillas**, then top with **pork** and **pico de gallo**. Serve with **salad** on the side.

Dinner Solved!