



Pork Tacos

with Salsa and Salad

Family Friendly 35 Minutes



-  Ground Pork
-  Minced Turkey
-  Mexican Seasoning
-  Red Onion
-  Tomato Sauce Base
-  Garlic, cloves
-  Flour Tortillas, 6-inch
-  Monterey Jack Cheese, shredded
-  Lime
-  Cilantro
-  Baby Spinach
-  Roma Tomato
-  Sour Cream
-  Avocado

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, wash and dry all produce.

Bust out

Measuring spoons, zester, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
 Minced Turkey	250 g	500 g
Mexican Seasoning	1 tbsp	2 tbsp
Red Onion	113 g	226 g
Tomato Sauce Base	2 tbsp	4 tbsp
Garlic, cloves	2	4
Flour Tortillas, 6-inch	6	12
Monterey Jack Cheese, shredded	½ cup	1 cup
Lime	1	2
Cilantro	7 g	7 g
Baby Spinach	56 g	113 g
Roma Tomato	160 g	320 g
Sour Cream	6 tbsp	12 tbsp
Avocado	1	2
Sugar*	1 ¾ tsp	3 ½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook 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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Prep

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



Make salsa and salad dressing

While **pork filling** cooks, add **tomatoes, cilantro, half the lime zest, half the lime juice** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **salt and pepper**, then toss to combine. (**NOTE:** This is your tomato salsa!) Add **remaining lime zest, remaining lime juice, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt and pepper**, then whisk to combine. (**NOTE:** This is your dressing!)



Cook onions

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



Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm tortillas!)



Cook pork filling

Add **pork, garlic** and **Mexican Seasoning** to the pan with **onions**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 6-8 min.** Add **tomato sauce base, 2 tbsp water** and **½ tsp sugar** (dbl both for 4 ppl). Cook, stirring often, until warmed through, 1-2 min.



CUSTOM RECIPE

If you've opted to get **turkey**, add **1 tbsp oil** (dbl for 4 ppl) to the pan, then cook it in the same way the recipe instructs you to cook the **pork**.



Finish and serve

Add **spinach** and **avocado** to the large bowl with **dressing**. Toss to combine. Divide **cheese** between **tortillas**, then top with **pork filling, tomato salsa** and **a dollop of sour cream**. Serve **salad** on the side.

Dinner Solved!