



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow Onion



4 oz | 8 oz  
Pineapple



1 | 2  
Roma Tomato



1 | 1  
Lime



1/4 oz | 1/4 oz  
Cilantro



8 oz | 16 oz  
Pulled Pork



1 | 1  
Tex-Mex Paste



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



6 | 12  
Flour Tortillas  
Contains: Wheat



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Ground Turkey

Calories: 690

# AL PASTOR PULLED PORK TACOS

with Pineapple Salsa



PREP: 10 MIN | COOK: 15 MIN | CALORIES: 770



# HELLO FRESH

## HELLO

### AL PASTOR

Our twist on the traditionally slow-cooked taco filling, made weeknight friendly with tender, pre-cooked pulled pork

### HERB YOUR ENTHUSIASM

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Go for it! Unsure?

Feel free to use just a pinch or skip it altogether.

### BUST OUT

- Strainer
- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp | 2 tsp**)
- Sugar (**½ tsp | 1 tsp**)

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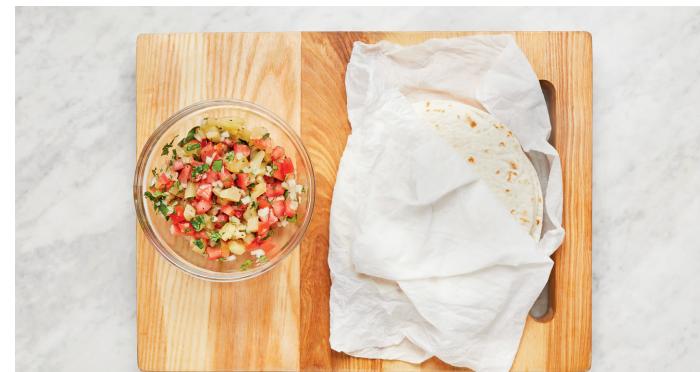
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\*Pulled Pork is fully cooked when internal temperature reaches 160°.  
Ground Turkey is fully cooked when internal temperature reaches 165°.



### 1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (**4 TBSP for 4 servings**). Drain **pineapple** over a small bowl, reserving **juice**; roughly chop. Finely dice **tomato**. Finely chop **cilantro**. Quarter **lime**.



### 3 MAKE SALSA & WARM TORTILLAS

- While filling cooks, in a second small bowl, combine **minced onion**, **chopped pineapple**, **tomato**, **cilantro**, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



### 2 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion**; season with **salt** and **pepper**. Cook, stirring, until just softened, 3-4 minutes.
- Add another **drizzle of oil**, then add **pork\***, **Southwest Spice**, **pineapple juice**, **half the Tex-Mex paste** (**all for 4 servings**), **½ tsp sugar** (**1 tsp for 4**), **salt**, and **pepper**. Cook, breaking up meat into pieces, until pork is warmed through, 2-3 minutes.
- Turn off heat.

- ☞ Simply cook through this step as instructed, swapping in **turkey\*** for pork. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



### 4 SERVE

- Divide **tortillas** between plates; fill with **pork filling** and **pineapple salsa**. Serve with any **remaining lime wedges** on the side.