



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow Onion



1 | 2  
Long Green Pepper



1 | 1  
Lime



1 | 2  
Baby Romaine  
Lettuce



1.5 oz | 3 oz  
Blue Corn  
Tortilla Chips



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Fajita Spice  
Blend



1 | 2  
Beef Stock  
Concentrate



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



## 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: 650

# ONE-PAN PORK FAJITA LETTUCE WRAPS

with Blue Corn Tortilla Chips & Lime Crema

ONE PAN



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 720



# HELLO FRESH

## HELLO

### LETTUCE WRAPS

Crunchy and refreshing romaine leaves act as a cradle for your fajita fillings.

#### KICK IT UP

Can't imagine your fajitas without a spicy kick? If you have some on hand, add a pinch of chipotle powder or cayenne with the Fajita Spice in step 2, or drizzle the finished fajitas with your favorite hot sauce.

#### BUST OUT

- Zester
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp | 1 tsp**)
- Sugar (**½ tsp | 1 tsp**)

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\*Ground 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 finely dice **onion**. Core, deseed, and finely dice **green pepper**. Zest and quarter **lime**. Trim and discard root end from **lettuce**; separate leaves. Gently crush **tortilla chips** in their bag into small pieces.



#### 3 MAKE CREMA

- Meanwhile, in a small bowl, combine **sour cream**, **lime zest**, and **juice from one lime wedge**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



#### 2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**, **green pepper**, and **pork\***. Season generously with **salt** (we used **¼ tsp; ½ tsp for 4 servings**) and **pepper**. Cook, breaking up meat into pieces, until pork is lightly browned and onion is slightly softened, 4-5 minutes.
- Add **Fajita Spice**; cook, stirring, 30 seconds. Stir in **stock concentrate**, **½ tsp sugar**, and **1 TBSP water (1 tsp sugar and 2 TBSP water for 4)**. Cook, stirring occasionally, until pork is cooked through, 2-3 minutes more.

☞ Simply cook through this step as instructed, swapping in **turkey\*** for pork.



#### 4 FINISH & SERVE

- Remove pan with **pork filling** from heat; sprinkle with **Mexican cheese**. Cover pan and let sit until cheese melts, 1-2 minutes.
- Divide **lettuce leaves** between plates; fill with pork filling. Drizzle with **lime crema** and sprinkle with **crushed tortilla chips**. Serve with **remaining lime wedges** on the side.