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PORK & POBLANO TACOS

with Pico de Gallo & Garlicky Sour Cream

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

- | | | | |
|---|---|---|---|
| 
Roma Tomato*
(1 2) | 
Yellow Onion
(1 2) | 
Lime*
(1 1) | 
Garlic
(2 Cloves 4 Cloves) |
| 
Poblano*
(1 2) | 
Sour Cream*
(2 4)
<small>Contains: Milk</small> | 
Ground Pork*
(1 2) | 
Southwest Spice
(1 2) |
| 
Flour Tortillas*
(1 2)
<small>Contains: Wheat</small> | | | |

PREP IN **10 MIN** READY IN **35 MIN**



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



Chicken Breast Strips
(1 | 2)

WHAT YOU'LL NEED

- | | |
|---------------------|--------------------|
| Kosher Salt | Cooking Oil |
| Black Pepper | (2 tsp 4 tsp) |

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\$20



Can't imagine tacos without a spicy kick? If you've got some on hand, drizzle your finished dish with hot sauce!

1.



Wash and dry produce. Finely dice **tomato**. Peel and finely chop **onion**. Quarter **lime**. Peel and finely chop **garlic**. Halve, core, and thinly slice **poblano** into strips.

2.



In a small bowl, combine **tomato**, 2 TBSP **onion** (4 TBSP for 4 servings), and a **big squeeze of lime juice**. Taste and season with **salt** and **pepper**.

3.



In a second small bowl, combine **sour cream**, a **pinch of garlic**, and a **squeeze of lime juice**. Taste and season with **salt**, **pepper**, and more **lime juice** if you like a tangy punch.

4.



Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **poblano**; cook, stirring, until softened and lightly charred, 5–6 minutes. Stir in **remaining onion** and **remaining garlic**; cook, stirring, until softened, 3–4 minutes. Add **pork** and season with **Southwest Spice**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4–6 minutes. Turn off heat.



Pat **chicken** dry with paper towels. Swap in chicken for pork; cook, stirring occasionally, until browned and cooked through, 4–6 minutes.

5.



While pork cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.

6.



Divide **tortillas** between plates and fill with **pork filling**, **pico de gallo**, and **garlicky sour cream**. Serve with any **remaining lime wedges** on the side.

*Ground Pork is fully cooked when internal temperature reaches 160 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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