



# Caribbean-Inspired Pork Tacos

with Pineapple, Slaw and Cilantro Crema

Quick

Spicy

25 Minutes



Ground Pork



Flour Tortillas, 6-inch



Pineapple, spears



Coleslaw Cabbage Mix



Onion, chopped



Jerk Spice Blend



Cilantro



Chicken Broth Concentrate



Lime



Jalapeño



Soy Sauce



Sour Cream



Poblano Pepper, chopped

## HELLO JERK SPICE

*A warm blend made with allspice, cinnamon, nutmeg and thyme!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 3:

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

## 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
Flour Tortillas, 6-inch	6	12
Pineapple, spears	95 g	190 g
Coleslaw Cabbage Mix	170 g	340 g
Onion, chopped	56 g	113 g
Jerk Spice Blend 🍷	1 tbsp	2 tbsp
Cilantro	7 g	7 g
Chicken Broth Concentrate	1	2
Lime	1	2
Jalapeño 🍷	1	1
Soy Sauce	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Poblano Pepper, chopped 🍷	56 g	113 g
Sugar*	½ tsp	1 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

Cut **pineapple** into ½-inch pieces. Zest, then juice **lime**. Roughly chop **cilantro**. Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)



## Make cilantro crema

Stir together **lime zest, sour cream, remaining cilantro** and ½ **tbsp water** (dbl for 4 ppl) in a small bowl. Set aside.



## Cook filling

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions, poblanos** and **pork**. Cook, breaking up **pork** into smaller pieces, until **pork** is golden-brown and no pink remains, 5-6 min. \*\* Add **Jerk Spice Blend, soy sauce** and **broth concentrate**. Cook, stirring often, until fragrant, 1 min. Remove the pan from heat. Season with **salt** and **pepper**, then stir to combine.



## Warm tortillas

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



## Make slaw

Whisk together **lime juice, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **coleslaw cabbage mix, half the cilantro** and **1 tbsp jalapeños**. (**NOTE:** Reference heat guide.) Season with ½ **tsp salt** (dbl for 4 ppl) and **pepper**, then toss to combine. Set aside.



## Finish and serve

Divide **pork filling** between **tortillas**. Top with **pineapple** and **half the slaw**. Dollop **cilantro crema** over top. Sprinkle **remaining jalapenos** over top, if desired. Serve **remaining slaw** on the side.

## Dinner Solved!