

# Guajillo Pork Tacos

with Smoky Sweet Potatoes &  
Lime Sour Cream

2 SERVINGS

30-40 MINS

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## Ingredients



10 oz Ground Pork



3 oz Radishes



$\frac{1}{3}$  cup Guajillo Chile  
Pepper Sauce



4 Flour Tortillas



1 Lime



$\frac{1}{4}$  cup Sour Cream



1 lb Sweet Potatoes



2 Tbsps Grated  
Cotija Cheese



1 Tbsp Smoky Spice  
Blend<sup>1</sup>



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<sup>1</sup>. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder





"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the sweet potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Transfer to the sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat and arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until tender when pierced with a fork.
- Remove from the oven.



## 2 Prepare the remaining ingredients

- Meanwhile, halve the **radishes** lengthwise, then thinly slice crosswise.
- Quarter the **lime**.
- In a bowl, combine the **sliced radishes** and the **juice of 2 lime wedges**; season with salt and pepper.
- In a separate bowl, combine the **sour cream** and the **juice of the remaining lime wedges**; season with salt and pepper.



## 3 Cook the pork

- Once the sweet potatoes have roasted about 15 minutes, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork** and **remaining spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 5 minutes, or until lightly browned.



### Step 3 continued:

- Carefully drain off and discard any excess oil.
- Add **half the guajillo sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the pork is coated and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## 4 Warm the tortillas

- Meanwhile, if you prefer to use a microwave, wrap the **tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through.
- If you prefer to use the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.



- Transfer the warmed tortillas to a work surface and carefully unwrap.

## 5 Assemble the tacos & serve your dish

- Assemble the tacos using the **warmed tortillas**, **cooked pork**, **seasoned radishes**, **remaining guajillo sauce**, and **cheese**.
- Serve the **tacos** with the **roasted sweet potatoes** and **lime sour cream** on the side. Enjoy!

