



Pork & Mushroom Tacos

with Guacamole & Cashew Lime Crema



40min



2 Servings

We're taking a lighter approach to taco night! This recipe has a couple of tricks up its sleeve to deliver big flavor, like a savory taco-spiced pork, mushroom and onion filling. But the real star of the show is the "crema"—soaked cashews blend together with lime, onion, and cilantro, and transform into this dairy-free creamy concoction.

What we send

- 2 (1 oz) salted cashews ¹⁵
- 6 (6-inch) corn tortillas
- 1 bell pepper
- ½ lb mushrooms
- 2 oz shiitake mushrooms
- 1 yellow onion
- 1 lime
- ¼ oz fresh cilantro
- 10 oz pkg pork strips
- ¼ oz taco seasoning
- 2 oz guacamole

What you need

- 5 Tbsp neutral oil
- distilled white vinegar (or vinegar of your choice)
- sugar
- kosher salt & ground pepper

Tools

- medium nonstick skillet
- microplane or grater
- blender

Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 61g, Carbs 79g, Protein 44g



1. Warm tortillas

In a small bowl, combine **cashews** and **¼ cup water**; set aside to soften.

Heat a medium nonstick skillet over high. Add **1 tortilla** at a time and toast until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm (or wrap tortillas in foil and place in a 350°F oven until warmed through, 10-15 minutes). Reserve skillet for step 4.



4. Prep peppers & cook pork

In a medium bowl, whisk to combine **¼ cup water**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **1 teaspoon salt**. Add **bell peppers** and toss to coat. Set aside to pickle until ready to serve.

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **pork** and cook until browned on bottom, 3 minutes. Stir; cook until cooked through, about 2 minutes more. Transfer to plate.



2. Prep ingredients

Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces. Thinly slice **all of the mushrooms**. Halve and thinly slice **onion**; coarsely chop **2 teaspoons of the sliced onions**.

Zest **half of the lime**, then cut into 8 wedges. Pick **cilantro leaves** from **stems**; coarsely chop stems.

Pat **pork** dry; season all over with **salt** and **pepper**.



5. Cook onions & mushrooms

To same skillet, add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, 5-7 minutes. Add **1 tablespoon oil** and **mushrooms** to skillet; cook, stirring occasionally, until softened and browned in spots, 6-9 minutes. Add **taco seasoning** and cook, stirring constantly, until fragrant, about 1 minute. Season to taste with **salt** and **pepper**.



3. Make crema

In the bowl of a blender, combine **cashews** and **soaking water**, **cilantro stems**, **lime zest**, **chopped onions**, **juice from 2 lime wedges**, **3 tablespoons oil**, **½ teaspoon vinegar**, and **¼ teaspoon each of sugar and salt**. Blend on high speed until smooth and creamy, scraping down sides as needed. Season to taste with **salt** and **pepper**.



6. Assemble & serve

Return **pork** to pan with **mushroom filling**, then toss and divide among **tortillas**. Top with **guacamole**, **pickled peppers**, **some of the cashew lime crema**, and **cilantro leaves**.

Serve **pork and mushroom tacos** with **remaining crema** and **lime wedges** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com #marthaandmarleyspoon