



SWEET & SPICY CASHEW PORK TACOS

with Gochujang Sauce & Tangy Slaw

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lime



¼ oz | ½ oz
Cilantro



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



1 oz | 2 oz
Gochujang Sauce
Contains: Soy, Wheat



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1½ oz | 3 oz
Cashews
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 740



10 oz | 20 oz
Ground Beef*

Calories: 990



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 980



HELLO

GOCHUJANG

This deeply flavored Korean chili paste adds sweet heat to marinades, sauces, and stews. Here, it gives a mild kick to a ground pork taco filling.

FLAMEY FLAVE

If you have a few extra minutes, char your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

BUST OUT

- Large pan
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Wash and dry produce.
- Quarter **lime**. Pick **cilantro** leaves from stems.



2 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork*** and **garlic powder**. Cook, breaking up meat into pieces, until browned, 4-5 minutes (it'll finish cooking in the next step). Carefully drain any excess grease from pan.
- 🍷 Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp (no need to break up into pieces!) or **beef*** for pork.



3 MAKE SAUCE

- Add **hoisin**, **gochujang**, and ¼ cup **water** (½ cup for 4 servings) to pan with **pork**. Cook, stirring often, until sauce has thickened and pork is cooked through, 2-3 minutes.
- Turn off heat; stir in **cashews** and a **squeeze of lime juice**. Taste and season with **salt** and **pepper** if desired.



4 MAKE SLAW

- While pork cooks, in a medium bowl, toss **coleslaw mix** with **mayonnaise**, ¼ tsp **sugar** (½ tsp for 4 servings), a **squeeze of lime juice**, and a **pinch of salt and pepper**.



5 WARM TORTILLAS

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



6 SERVE

- Divide **tortillas** between plates. Fill with **pork filling**, **slaw**, and **cilantro leaves**. Serve with **remaining lime wedges** on the side.

*Ground Pork is fully cooked when internal temperature reaches 160°.

🍷 *Shrimp are fully cooked when internal temperature reaches 145°.

🍷 *Ground Beef is fully cooked when internal temperature reaches 160°.