



# **SWEET & SPICY CASHEW PORK TACOS**

with Gochujang Sauce & Tangy Slaw



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.

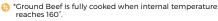
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\*Ground Pork is fully cooked when internal temperature reaches 160°.

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





### 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 (⅓ 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.



# Wrap tortillas in damp paper towels

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



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