

INGREDIENTS

2 PERSON | 4 PERSON

4 oz | 8 oz

Coleslaw Mix

10 oz | 20 oz

Ground Pork



1/4 oz | 1/4 oz Cilantro



1 | 2 Long Green Pepper



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 tsp | 1 tsp Sriracha



5 tsp | 5 tsp Rice Wine Vinegar



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Sesame, Soy, Wheat



6 | 12 Flour Tortillas Contains: Soy, Wheat



1 | 2 Crispy Fried Onions Contains: Wheat



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 Ground Turkey Calories: 870



10 oz | 20 oz Ground Beef**

🕒 Calories: 1010

ONE-PAN PORK STIR-FRY TACOS

with Tangy Slaw, Sriracha Mayo & Fried Onions



PREP: 5 MIN COOK: 15 MIN CALORIES: 990



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

AS YOU LIKE IT

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure? Feel free to use just a pinch in steps 1 and 4 or skip it altogether.

BUST OUT

- Medium bowl
- · Small bowl
- · Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 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.

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 | HelloFresh.com

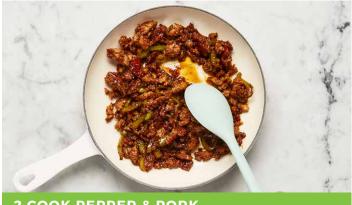
*Ground Pork is fully cooked when internal temperature

- \$\text{*Ground Turkey is fully cooked when internal temperature}
- *Ground Beef is fully cooked when internal temperature



1 PREP & MAKE SLAW

- · Wash and dry produce.
- Roughly chop **cilantro**. Halve, core, and thinly slice green pepper
- In a medium bowl, toss together coleslaw mix, half the vinegar (all for 4 servings), half the cilantro, 1 tsp sugar (2 tsp for 4), and a pinch of salt until thoroughly combined.



2 COOK PEPPER & PORK

- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and cook until slightly softened. 2-3 minutes.
- Add pork* and season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in sweet soy glaze; cook until everything is coated and glaze has thickened, 1-2 minutes. Remove pan from heat.
- Swap in **turkey*** or **beef*** for pork.



- Meanwhile, in a small bowl, combine **mayonnaise** with Sriracha to taste. Season with salt and pepper.
- · Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.



4 SERVE

• Divide tortillas between plates and fill with pork mixture and slaw (draining first). Top with Sriracha mayo, crispy fried onions, and remaining cilantro. Serve.