



SWEET & SPICY HOISIN PORK TOSTADAS

with Tangy Slaw & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Lime



4 oz | 8 oz
Coleslaw Mix



1 tsp | 2 tsp
Sriracha



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 | 12
Flour Tortillas
Contains: Soy, Wheat



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 oz | 2 oz
Sweet Thai
Chili Sauce



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, 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
Diced Chicken
Thighs
Calories: 790



10 oz | 20 oz
Ground Beef**
Calories: 980



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 960



HELLO

HOISIN SAUCE

This sweet and tangy Cantonese-style sauce has a BBQ-like kick.

PRICKING TORTILLAS

We prick tortillas with a fork to help prevent them from forming air pockets as they toast. Perfectly flat tortillas = more surface area for toppings!

BUST OUT

- Medium bowl
- Baking sheet
- Small bowl
- Large pan
- Kosher salt
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (4 tsp | 7 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.

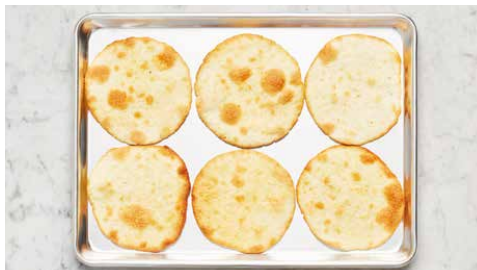
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1 PREP

- Adjust rack to middle position (**middle and top positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and slice **scallions**, separating whites from greens. Quarter **lime**.



4 TOAST TORTILLAS

- Drizzle **tortillas** with **1 TBSP oil** (2 TBSP for 4 servings); brush or rub to coat all over.
- Arrange on a baking sheet in a single layer. Gently prick each tortilla in a few places with a fork. (**For 4, divide between two baking sheets; toast on middle and top racks, flipping tortillas and swapping rack positions halfway through.**)
- Toast on middle rack, carefully flipping tortillas halfway through, until lightly golden, 4-5 minutes per side. **TIP: Watch carefully to avoid burning.**



2 MAKE SLAW

- In a medium bowl, combine **coleslaw mix**, **scallion greens**, **¼ tsp sugar** (½ tsp for 4 servings), **juice from half the lime**, and a **pinch of salt**.



5 COOK PORK

- While tortillas toast, heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork*** and **scallion whites**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **sesame seeds**, **chili sauce**, **hoisin**, and **¼ cup water** (½ cup for 4 servings). Cook, stirring constantly, until sauce has thickened, 1-2 minutes.
- Open package of **chicken*** and drain off any excess liquid. Swap in chicken (**no need to break up into pieces!**) or **beef*** for pork.



3 MIX SRIRACHA MAYO

- In a small bowl, combine **Sriracha** and **mayonnaise**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

- Divide **tortillas** between plates; evenly top with **pork** and **slaw**.
- Drizzle **tostadas** with as much **Sriracha mayo** as you like. Serve with **remaining lime wedges** on the side.

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

🍗 *Chicken is fully cooked when internal temperature reaches 165°.

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