



ONE-PAN SANTA FE PORK TACOS

with Monterey Jack & Cilantro Slaw

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



1/4 oz | 1/4 oz
Cilantro



5 tsp | 5 tsp
Rice Wine Vinegar



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice Blend



4 oz | 8 oz
Shredded Red Cabbage



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1/4 Cup | 1/2 Cup
Monterey Jack
Cheese
Contains: Milk



1 1/2 TBSP | 3 TBSP
Sour Cream
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

2 PERSON | 4 PERSON

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: 690



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 930



HELLO

CILANTRO SLAW

Crunchy shredded cabbage tossed with a creamy cilantro sauce

CHOP CHOP

Did you know that cilantro stems are edible and super flavorful? Chop them as finely as possible for the best texture.

BUST OUT

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

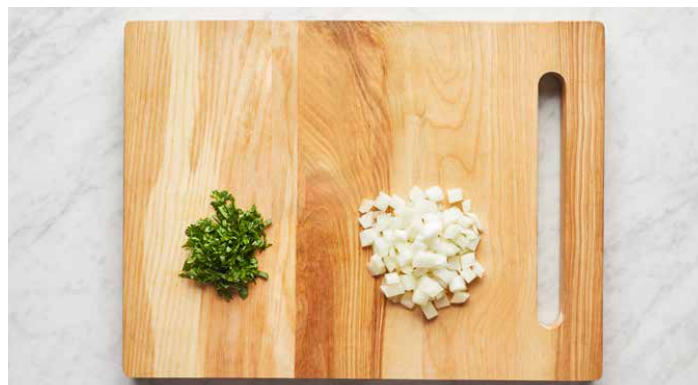
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1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**. Finely chop **cilantro**.



3 MAKE SLAW

- While pork cooks, in a large bowl, combine **cabbage**, **mayonnaise**, **half the cilantro**, **half the vinegar** (all for 4 servings), **1 tsp sugar** (2 tsp for 4), and a **pinch of salt and pepper**.



2 COOK ONION & PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and a **pinch of salt**; cook, stirring occasionally, until slightly softened and lightly browned, 2-3 minutes.
- Add **pork*** and **Southwest Spice Blend**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for pork. Cook, stirring occasionally (**no need to break up into pieces!**), until cooked through, 4-6 minutes.



4 FINISH & SERVE

- Stir **Tex-Mex paste** into pan with **pork mixture** until fully coated. Taste and season with **salt** and **pepper**. Remove pan from heat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **pork filling**, **Monterey Jack**, **slaw**, **sour cream**, and **remaining cilantro**.

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

• Shrimp are fully cooked when internal temperature reaches 145°.