



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
OR GIVE US A CALL AT (646) 846-3663.

**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

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
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.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!

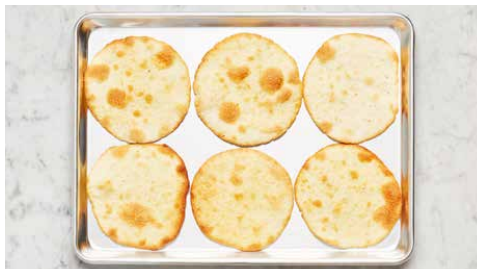


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1 PREP

- 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.

- Swap in **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°.

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