

INGREDIENTS

2 PERSON | 4 PERSON



Scallions





1 tsp | 2 tsp Sriracha 🐧



10 oz | 20 oz Ground Pork





Coleslaw Mix



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



6 12 Flour Tortillas Contains: Soy, Wheat



Contains: Sesame

1 TBSP | 2 TBSP Sesame Seeds



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

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz 5 Diced Skinless Dark Meat Chicken



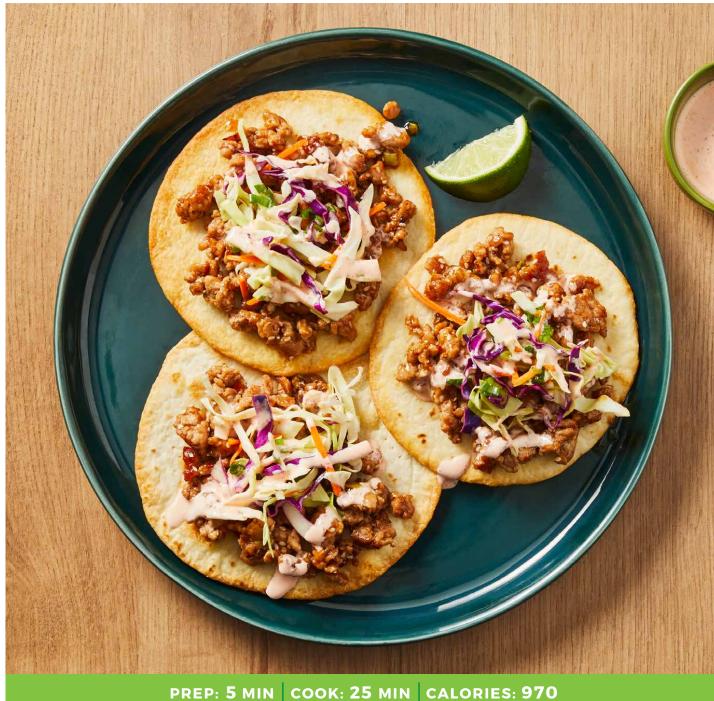
10 oz | 20 oz Ground Beef**

G Calories: 790

Calories: 980

SWEET & SPICY HOISIN PORK TOSTADAS

with Tangy Slaw & Sriracha Mayo





HELLO

HOISIN SAUCE

This sweet and tangy Cantonesestyle 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 (1/4 tsp | 1/2 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?



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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.



2 MAKE SLAW

• In a medium bowl, combine coleslaw mix, scallion greens, 1/4 tsp sugar (1/2 tsp for 4 servings), juice from half the lime, and a pinch of salt.



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



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.



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 1/4 cup water (1/2 cup for 4 servings). Cook, stirring constantly, until sauce has thickened. 1-2 minutes.
- S Open package of **chicken*** and drain 6 off any excess liquid. Swap in chicken or beef* for pork (no need to break up chicken into pieces!).



- 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°.

^{(5) *}Chicken is fully cooked when internal temperature reaches 165°

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