

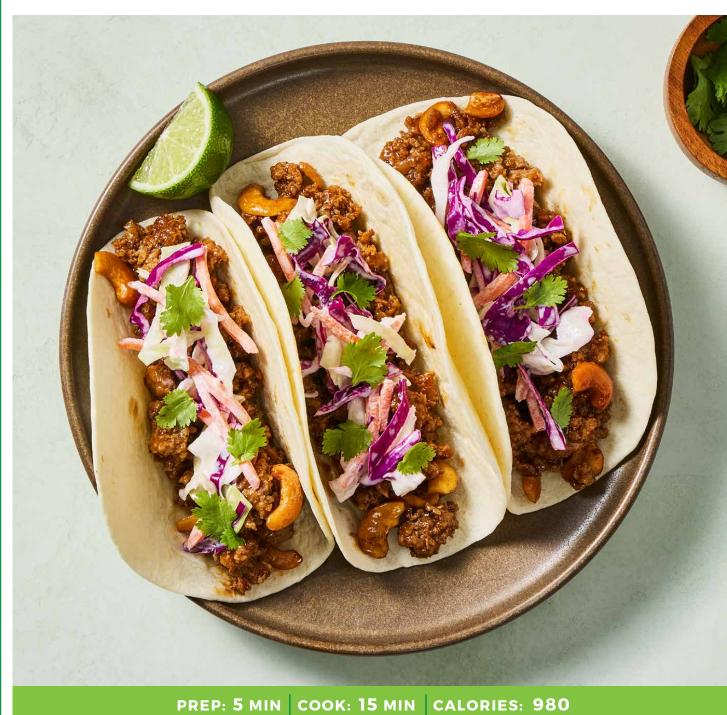


G Calories: 880

G Calories: 990

SWEET & SPICY CASHEW PORK TACOS

with Gochujang Sauce & Tangy Slaw



6



HELLO

GOCHUJANG

This deeply flavored Korean chili paste adds sweet heat to marinades, sauces, and stews. Here, it gives a mild kick to a ground pork taco filling.

FLAMEY FLAVE

If you have a few extra minutes, char your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

BUST OUT

Paper towels

Large pan

Medium bowl

• Kosher salt

- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ 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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*Ground Pork is fully cooked when internal temperature reaches 160°.

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

*Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- Wash and dry produce.
- Quarter **lime**. Pick **cilantro** leaves from stems.



2 COOK PORK

- Heat a drizzle of oil in a large pan over medium-high heat. Add pork* and garlic powder. Cook, breaking up meat into pieces, until browned, 4-5 minutes (it'll finish cooking in the next step). Carefully drain any excess grease from pan.
- Swap in beef* or turkey* for pork.



3 MAKE SAUCE

- Add hoisin, gochujang, and ¼ cup water (⅓ cup for 4 servings) to pan with pork. Cook, stirring often, until sauce has thickened and pork is cooked through, 2-3 minutes.
- Turn off heat; stir in cashews and a squeeze of lime juice. Taste and season with salt and pepper if desired.



4 MAKE SLAW

While pork cooks, in a medium bowl, toss coleslaw mix with mayonnaise, ¼ tsp sugar (½ tsp for 4 servings), a squeeze of lime juice, and a pinch of salt and pepper.



5 WARM TORTILLAS

 Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.



6 SERVE

 Divide tortillas between plates. Fill with pork filling, slaw, and cilantro leaves. Serve with remaining lime wedges on the side.