



# Mexican-Inspired Pork Tacos

with Corn, Pineapple Slaw and Creamy Baja Sauce

Quick

25 Minutes



Ground Pork



Flour Tortillas, 6-inch



Mexican Seasoning



Honey



Pineapple



Coleslaw Cabbage Mix



Canned Corn



Mayonnaise



Lime



Sour Cream



Feta Cheese,  
crumbled

HELLO MEXICAN SEASONING

*Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Strainer, zester, measuring spoons, whisk, large bowl, large non-stick pan, paper towels, small bowl

### Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas, 6-inch	6	12
Mexican Seasoning	2 tbsp	4 tbsp
Honey	1 tbsp	2 tbsp
Pineapple	95 g	190 g
Coleslaw Cabbage Mix	170 g	340 g
Canned Corn	½ can	1 can
Mayonnaise	2 tbsp	4 tbsp
Lime	1	1
Sour Cream	3 tbsp	6 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### 1 Prep

Cut **pineapple** into ¼-inch pieces. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges. Drain, then rinse **corn**.



### 2 Make pineapple slaw

Add **honey, lime juice** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **coleslaw cabbage mix** and **pineapple**, then toss to combine.



### 3 Cook pork and corn

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces. Stir in **half the corn** (use all for 4 ppl). Cook, stirring occasionally, until no pink remains in **pork**, 4-5 min. \*\* Add **Mexican Seasoning**. Season with **salt** and **pepper**. Cook, stirring often, until fragrant, 1 min.



### 4 Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



### 5 Make Baja sauce

Add **mayo, lime zest** and **sour cream** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



### 6 Finish and serve

Divide **tortillas** between plates. Top with **pork and corn** and **pineapple slaw**. Drizzle **Baja sauce** over top. Sprinkle with **feta**. Squeeze a **lime wedge** over top, if desired.

## Dinner Solved!

### Contact

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