



Mexican Pork Tacos

with Corn, Mango Slaw and Creamy Baja Sauce

25 Minutes



Ground Pork



Flour Tortillas, 6-inch



Mexican Seasoning



Honey



Mango



Coleslaw Cabbage Mix



Canned Corn



Mayonnaise



Lime



Sour Cream

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

Measuring spoons, strainer, zester, large bowl, small bowl, whisk, large non-stick pan, paper towels

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
Mango	1	2
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
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.

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1 Prep

Drain, then rinse **corn**. Peel, core, then cut **mango** into ¼-inch matchsticks. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



2 Make mango 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** and **mango**, 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, until no pink remains, 4-5 min. ** Add **Mexican Seasoning** and **half the corn** (use all for 4 ppl). 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. (**NOTE:** 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, corn** and **mango slaw**. Drizzle **Baja sauce** over top. Squeeze over a **lime wedge**, if desired.

Dinner Solved!