



ONE-PAN PORK STIR-FRY TACOS

with Tangy Slaw, Sriracha Mayo & Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz
Cilantro



4 oz | 8 oz
Coleslaw Mix



5 tsp | 5 tsp
Rice Wine
Vinegar



1 | 2
Long Green
Pepper



10 oz | 20 oz
Ground Pork



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Crispy Fried
Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**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
Ground Beef**

Calories: 950



10 oz | 20 oz
Ground Turkey

Calories: 880



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 950



HELLO

SRIRACHA MAYO

Creamy and spicy—the perfect contrast to tangy slaw, crispy onions, and sweet-soy-glazed pork

AS YOU LIKE IT

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure?

Feel free to use just a pinch in steps 1 and 4 or skip it altogether.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

*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 & MAKE SLAW

- **Wash and dry produce.**
- Roughly chop **cilantro**. Halve, core, and thinly slice **green pepper**.
- In a medium bowl, toss together **coleslaw mix**, **half the vinegar (all for 4 servings)**, half the cilantro, **1 tsp sugar (2 tsp for 4)**, and a **pinch of salt** until thoroughly combined.



3 MIX MAYO & WARM TORTILLAS

- Meanwhile, in a small bowl, combine **mayonnaise** with **Sriracha** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 COOK PEPPER & PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add **pork*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **sweet soy glaze**: cook until everything is coated and glaze has thickened, 1-2 minutes. Remove pan from heat.

🍖 Swap in **beef*** or **turkey*** for pork.



4 SERVE

- Divide **tortillas** between plates and fill with **pork mixture** and **slaw (draining first)**. Top with **Sriracha mayo**, **crispy fried onions**, and **remaining cilantro**. Serve.