

# **INGREDIENTS**

2 PERSON | 4 PERSON



Yellow Onion



10 oz | 20 oz **Ground Pork** 



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



Cilantro



4 oz | 8 oz

Shredded Red

Cabbage



1 TBSP | 2 TBSP Southwest Spice Blend



1 2 Tex-Mex Paste



6 | 12 Flour Tortillas Contains: Soy, Wheat



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk







# **HelloCustom**

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



10 oz | 20 oz Shrimp Contains: Shellfish



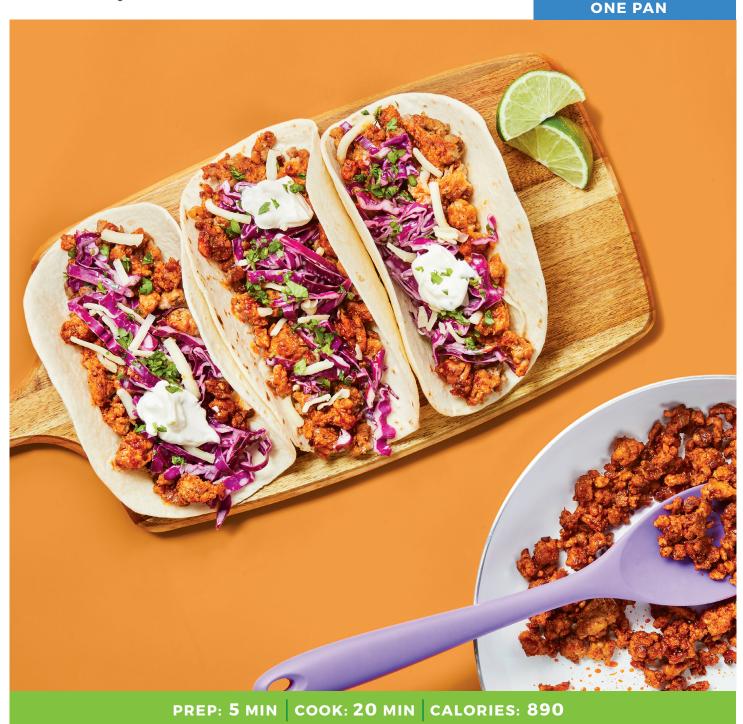
10 oz | **20 oz** Chicken Breast Strips



Calories: 750

# **ONE-PAN SANTA FE PORK TACOS**

with Monterey Jack & Cilantro Lime Slaw





## **HELLO**

#### **CILANTRO LIME SLAW**

Crunchy shredded cabbage tossed with a creamy cilantro lime sauce

## **CHOP CHOP**

Did you know that cilantro stems are edible and super flavorful? Chop them as finely as possible for the best texture.

#### **BUST OUT**

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

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- \*Ground Pork is fully cooked when internal temperature reaches 160°.
- \*Shrimp is fully cooked when internal temperature reaches 145°.
- \*Chicken is fully cooked when internal temperature reaches 165°.



- Wash and dry produce.
- Halve, peel, and finely dice onion. Finely chop cilantro.
  Quarter lime.



 While pork cooks, in a large bowl, combine cabbage, mayonnaise, half the cilantro, juice from half the lime (whole lime for 4 servings), 1 tsp sugar (2 tsp for 4), and a pinch of salt and pepper.



- Heat a drizzle of oil in a large pan over medium-high heat.
  Add onion and a pinch of salt; cook, stirring occasionally, until slightly softened and lightly browned, 2-3 minutes.
- Add pork\* and Southwest Spice Blend. Cook, breaking up meat into pieces, until browned and cooked through,
   4-6 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- S Rinse shrimp\* under cold water. Pat shrimp or chicken\*
- dry with paper towels. Swap in shrimp or chicken for pork; cook, stirring occasionally, until cooked through, 3-4 minutes for shrimp or 4-6 minutes for chicken.



- Stir Tex-Mex paste into pan with pork mixture until fully coated. Taste and season with salt and pepper. Remove pan from heat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with pork filling,
  Monterey Jack, slaw, sour cream, and remaining cilantro.
  Serve with any remaining lime wedges on the side.