



# ONE-PAN SANTA FE PORK TACOS

with Monterey Jack & Cilantro Lime Slaw

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON

-  **1 | 1**  
Yellow Onion
-  **¼ oz | ¼ oz**  
Cilantro
-  **1 | 1**  
Lime
-  **10 oz | 20 oz**  
Ground Pork
-  **1 TBSP | 2 TBSP**  
Southwest Spice Blend
-  **4 oz | 8 oz**  
Shredded Red Cabbage
-  **2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs
-  **1 | 2**  
Tex-Mex Paste
-  **6 | 12**  
Flour Tortillas  
Contains: Soy, Wheat
-  **¼ Cup | ½ Cup**  
Monterey Jack Cheese  
Contains: Milk
-  **1½ TBSP | 3 TBSP**  
Sour Cream  
Contains: Milk





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



### 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  
Calories: 700
-  **10 oz | 20 oz**  
Chicken Breast Strips  
Calories: 750

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 890





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°.



### 1 PREP

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



### 3 MAKE SLAW

- 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**.



### 2 COOK ONION & PORK

- 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.**

- 🍤 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.



### 4 FINISH & SERVE

- 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.

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