

INGREDIENTS

2 PERSON | 4 PERSON





1 tsp | 2 tsp Garlic Powder



2 TBSP | 4 TBSP Hoisin Sauce Contains: Soy,



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs

4 oz | 8 oz

Red Cabbage and Carrot Mix



1½ oz | 3 oz Cashews **Contains: Tree Nuts**



¼ oz | ½ oz Cilantro



10 oz | 20 oz Ground Pork



1 oz | 2 oz Gochujang 🖠 Sauce Contains: Soy, Wheat



6 | 12 Flour Tortillas Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



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

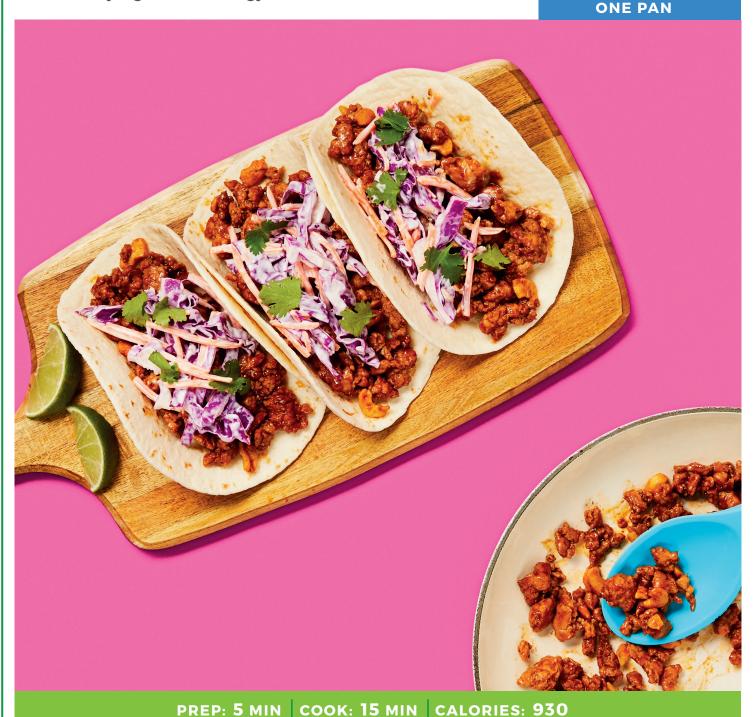




G Calories: 790

ONE-PAN SWEET & SPICY CASHEW PORK TACOS

with Gochujang Sauce & Tangy Slaw





HELLO

GOCHUJANG

This Korean chili paste adds sweet heat to taco filling.

CHAR APPEAL

If you have a few extra minutes (and a gas stove), char your tortillas over the flames for smoky, fire-touched flavor

BUST OUT

- Large pan
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

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



1 PREP

- · Wash and dry produce.
- Quarter **lime**. Pick **cilantro** leaves from stems.



2 COOK PORK

- Heat a drizzle of oil in a large pan over medium-high heat. Add pork* and garlic powder. Cook, breaking up meat into pieces, until browned, 4-5 minutes (it'll finish cooking in the next step). Carefully drain any excess grease from pan.
- Signature in the shrimp is a shrimp or chicken is shrimp or chicken is shrimp or chicken in shrimp or chicken is shrimp or chicken is shrimp or chicken in the shrimp occasionally, until lightly browned, 2-3 minutes (it'll finish cooking in the next step).



3 MAKE SAUCE

- Add hoisin, gochujang, and ¼ cup water (½ cup for 4 servings) to pan with pork. Cook, stirring often, until sauce has thickened and pork is cooked through, 2-3 minutes more.
- Turn off heat; stir in cashews and a squeeze of lime juice. Taste and season with salt and pepper if desired.



4 MAKE SLAW

 While pork cooks, in a medium bowl, toss red cabbage and carrot mix with mayonnaise, ¼ tsp sugar (½ tsp for 4 servings), a squeeze of lime juice, and a pinch of salt and pepper.



5 WARM TORTILLAS

 Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.



6 SERVE

 Divide tortillas between plates. Fill with pork filling, slaw, and cilantro leaves. Serve with remaining lime wedges on the side.