



ONE-PAN SWEET & SPICY CASHEW PORK TACOS

with Gochujang Sauce & Tangy Slaw

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lime



¼ oz | ½ oz
Cilantro



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



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



4 oz | 8 oz
Red Cabbage and Carrot Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1½ oz | 3 oz
Cashews
Contains: Tree Nuts



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: 740



10 oz | 20 oz
Chicken Breast Strips
Calories: 790



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 930



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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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.
- 🍤 Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels. Swap in shrimp or chicken for pork; cook, stirring 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.

*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°.