



ONE-PAN SWEET & SPICY CASHEW PORK TACOS

with Gochujang Sauce & Tangy Slaw

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
Coleslaw 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!

**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
Shrimp
Contains: Shellfish

Calories: 770



10 oz | 20 oz
Ground Beef**

Calories: 1000



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 960



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

CHAR APPEAL

In step 5, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

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, then pat dry with paper towels. Swap in shrimp (**no need to break up into pieces!**) or **beef*** for pork.



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.
- 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 **coleslaw 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°.

🍳 *Ground Beef is fully cooked when internal temperature reaches 160°.