



# 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: 950



HELLO

## GOCHUJANG

This deeply flavored Korean chili paste adds sweet heat to marinades, sauces, and stews. Here, it gives a mild kick to a ground pork taco filling.

## FLAMEY FLAVE

If you have a few extra minutes, char your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed 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, 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°.