

INGREDIENTS

2 PERSON | 4 PERSON





10 oz | 20 oz Ground Pork



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



¼ Cup | ½ Cup Monterey Jack Cheese



1/4 oz | 1/4 oz Cilantro



1 TBSP | 2 TBSP Southwest Spice Blend



Tex-Mex Paste



Lemon

4 oz | 8 oz

Shredded Red

Cabbage

Flour Tortillas Contains: Soy, Wheat



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



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

**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 S Chopped Chicken Breast



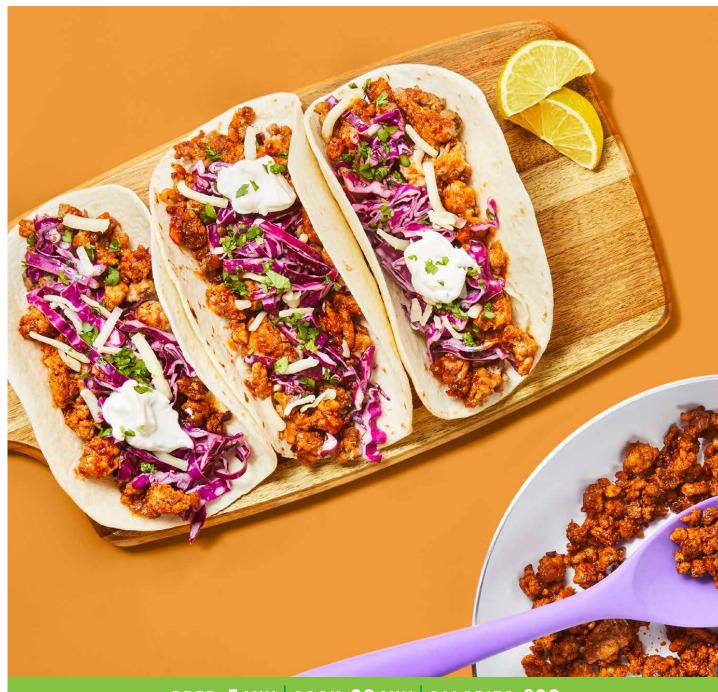


10 oz | 20 oz ⑤ Ground Beef**

G Calories: 950

ONE-PAN SANTA FE PORK TACOS

with Monterey Jack & Cilantro Citrus Slaw



PREP: 5 MIN COOK: 20 MIN CALORIES: 890



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor.

CHOP CHOP

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, chop them as finely as possible in step 1 for the best possible texture. Less food waste, more flavor!

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

- *Chicken is fully cooked when internal temperature
- *Ground Beef is fully cooked when internal temperature



1 PREP

- · Wash and dry produce.
- Halve, peel, and finely dice onion. Finely chop cilantro. Ouarter lemon.



• While pork cooks, in a large bowl, combine cabbage, mayonnaise, half the cilantro, juice from half the lemon (whole lemon 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.
- Pat **chicken*** dry with paper towels. Cook through this step as instructed, swapping in chicken (no need to break up into pieces!) or beef* for pork.



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 lemon wedges on the side.