



ONE-PAN PORK STIR-FRY TACOS

with Tangy Slaw, Sriracha Mayo & Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz
Cilantro



4 oz | 8 oz
Coleslaw Mix



5 tsp | 5 tsp
Rice Wine Vinegar



1 | 2
Long Green
Pepper



10 oz | 20 oz
Ground Pork



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame, Soy,
Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Crispy Fried Onions
Contains: Wheat



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

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 1010



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



HELLO

SRIRACHA MAYO

Creamy and spicy—the perfect contrast to tangy slaw, crispy onions, and sweet-soy-glazed pork

AS YOU LIKE IT

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure?

Feel free to use just a pinch in steps 1 and 4 or skip it altogether.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP & MAKE SLAW

- Wash and dry produce.
- Roughly chop **cilantro**. Halve, core, and thinly slice **green pepper**.
- In a medium bowl, toss together **coleslaw mix**, **half the vinegar (all for 4 servings)**, half the cilantro, **1 tsp sugar (2 tsp for 4)**, and a **pinch of salt** until thoroughly combined.



3 MIX MAYO & WARM TORTILLAS

- Meanwhile, in a small bowl, combine **mayonnaise** with **Sriracha** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 COOK PEPPER & PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add **pork*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **sweet soy glaze**: cook until everything is coated and glaze has thickened, 1-2 minutes. Remove pan from heat.

↕ Swap in **beef*** for pork.



4 SERVE

- Divide **tortillas** between plates and fill with **pork mixture** and **slaw (draining first)**. Top with **Sriracha mayo**, **crispy fried onions**, and **remaining cilantro**. Serve.

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

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