

INGREDIENTS

2 PERSON | 4 PERSON



1/4 oz | 1/4 oz Cilantro



1 2 Long Green Pepper



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1tsp | 1tsp Sriracha 🔊



4 oz | 8 oz Coleslaw Mix



5 tsp | 5 tsp Rice Wine Vinegar



10 oz | 20 oz Ground Pork



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



6 | 12 Flour Tortillas Contains: Soy, Wheat



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.

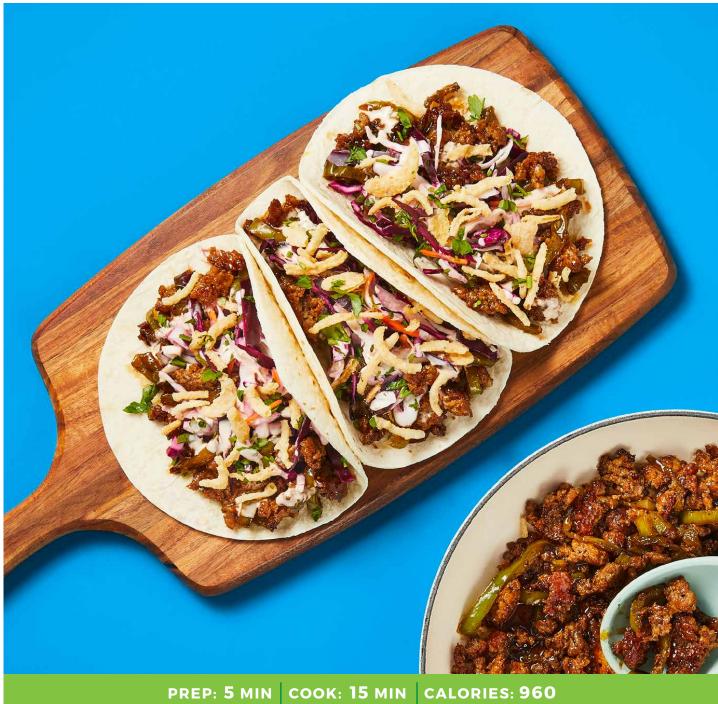


10 oz | 20 oz Ground Beef**



ONE-PAN PORK STIR-FRY TACOS

with Tangy Slaw, Sriracha Mayo & Fried Onions





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)

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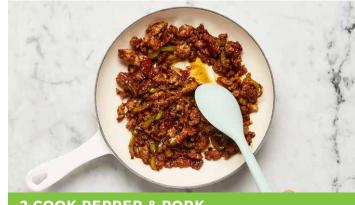
*Ground Pork is fully cooked when internal temperature





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.



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.





- 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.



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.