



# ONE-PAN SANTA FE PORK TACOS

with Monterey Jack & Cilantro Slaw

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Onion



1/4 oz | 1/4 oz  
Cilantro



5 tsp | 5 tsp  
Rice Wine Vinegar



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Southwest Spice Blend



4 oz | 8 oz  
Shredded Red Cabbage



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 | 2  
Tex-Mex Paste



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1/4 Cup | 1/2 Cup  
Monterey Jack Cheese  
Contains: Milk



1 1/2 TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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: 690



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 940



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 890



HELLO

## CILANTRO SLAW

Crunchy shredded cabbage tossed with a creamy cilantro sauce

### CHOP CHOP

Did you know that cilantro stems are edible and super flavorful? Chop them as finely as possible for the best texture.

### 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 reaches 160°.

🍤 \*Shrimp are fully cooked when internal temperature reaches 145°.

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



### 1 PREP

- Wash and dry produce.
- Halve, peel, and finely dice **onion**. Finely chop **cilantro**.



### 3 MAKE SLAW

- While pork cooks, in a large bowl, combine **cabbage**, **mayonnaise**, **half the cilantro**, **half the vinegar** (all 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.**
- 🍤 Rinse **shrimp\*** under cold water; pat dry with paper towels. Swap in shrimp or **beef\*** for pork; cook, stirring frequently (**no need to break up shrimp into pieces!**), until cooked through, 4-6 minutes.



### 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**.