



ONE-PAN SANTA FE PORK TACOS

with Monterey Jack & Cilantro Slaw

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



¼ oz | ¼ 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



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1½ 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
Diced Chicken Thighs
Calories: 760



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



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 930



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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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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.**
- 🍳 Open package of **chicken*** and drain off any excess liquid. 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**.

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

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

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