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Thighs

G Calories: 760



10 oz | **20 oz** Ground Beef**

G Calories: 940

ONE-PAN SANTA FE PORK TACOS

with Monterey Jack & Cilantro Slaw



PREP: 5 MIN COOK: 20 MIN CALORIES: 930

6



HELLO

HALL OF FAME

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

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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)

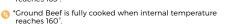
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*Ground Pork is fully cooked when internal temperature reaches 160°.

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





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.