



ONE-PAN SANTA FE PORK TACOS

with Monterey Jack & Cilantro Citrus Slaw

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



¼ Cup(s) | ½ Cup(s)
Monterey Jack Cheese
Contains: Milk



1 | 1
Lemon



¼ oz | ¼ oz
Cilantro



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 | 12
Flour Tortillas
Contains: Soy, Wheat



4 oz | 8 oz
Shredded Red Cabbage



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
OR GIVE US A CALL AT (646) 846-3663.

**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
Chopped Chicken Breast

Calories: 750



10 oz | 20 oz
Ground Beef**

Calories: 930



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 920



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor.

CHOP CHOP

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, chop them as finely as possible in step 1 for the best possible texture. Less food waste, more flavor!

BUST OUT

- Large pan
- Paper towels
- Large bowl
- Kosher Salt
- Cooking Oil
- Black Pepper
- Sugar

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



1 PREP

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



3 MAKE SLAW

- While pork cooks, in a large bowl, combine **cabbage**, **mayonnaise**, **half the cilantro**, **juice from half the lemon** (whole lemon 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. Swap 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**. Serve with any **remaining lemon wedges** on the side.

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

🔥 *Poultry is fully cooked when internal temperature reaches 165°.