One-Pan Pork Stir-Fry Tacos

with Tangy Slaw, Sriracha Mayo & Fried Onions

20-Min Meal | 20 Minutes · Calories: 980 · Protein: 30 g

Ingredients

2 Person | 4 Person

- ¼ oz | ¼ oz Cilantro
- 4 oz | 8 oz Coleslaw Mix
- 4 TBSP | 8 TBSP Sweet Soy Glaze
- 2 TBSP | 4 TBSP Mayonnaise
- 1 tsp | 1 tsp Sriracha
- 1 | 2 Crispy Fried Onions
- 1 | 2 Long Green Pepper
- 10 oz | 20 oz Ground Pork
- 5 tsp | 5 tsp Rice Wine Vinegar
- 6 | 12 Flour Tortillas

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.

Hello

Sriracha Mayo

Creamy and spicy–the perfect contrast to tangy slaw!

Before you start

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.

Cooking tools

medium bowl, large pan, small bowl, paper towels

Pantry ingredients

kosher salt, black pepper, cooking oil, sugar

Nutrition

Nutrients	per serving
Calories:	980
Total Fat:	57g
Saturated Fat:	19g
Sodium:	1880mg
Total Carbohydrate:	71g
Dietary Fiber:	3g
Added Sugars:	20g
Protein:	30g

Allergens

sweet soy glaze (contains: sesame, soy, wheat), mayonnaise (contains: eggs), crispy fried onions (contains: wheat), flour tortillas (contains: soy, wheat)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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

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.

3 Mix Mayo & Warm Tortillas

- 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.

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

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

How was your meal?

Scan here to rate your recipe!

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