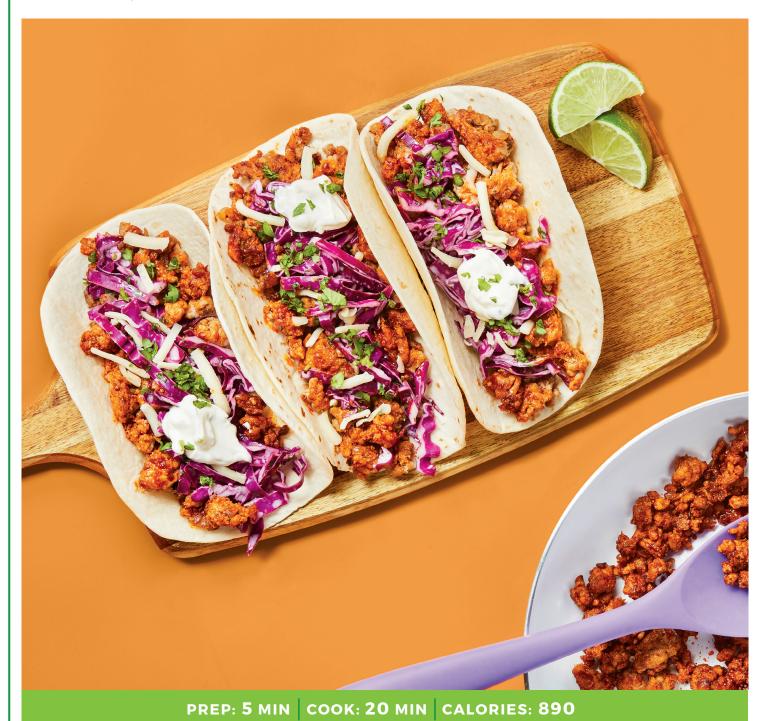


# **ONE-PAN SANTA FE PORK TACOS**

with Monterey Jack & Cilantro Lime Slaw



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# HELLO FRESH

#### **HELLO**

#### **CILANTRO LIME SLAW**

Crunchy shredded cabbage tossed with mayo, cilantro, and lime juice

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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°.

- Shrimp are fully cooked when internal temperature reaches 145°.
  \*Chicken is fully cooked when internal temperature
- \*Chicken is fully cooked when internal temperature reaches 165°.



#### 1 PREP

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



#### **3 MAKE SLAW**

• While pork cooks, in a large bowl, combine **cabbage**, **mayonnaise**, **half the cilantro**, **juice from half the lime** (whole lime 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 shrimp or chicken\*
- dry with paper towels. Swap in shrimp or chicken for pork; cook, stirring occasionally, until cooked through, 3-4 minutes for shrimp or 4-6 minutes for chicken.



#### 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 lime wedges on the side.