



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Yellow Onion



¼ oz | ¼ oz  
Cilantro



1 | 1  
Lime



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: Wheat



¼ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk

\*\* 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

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



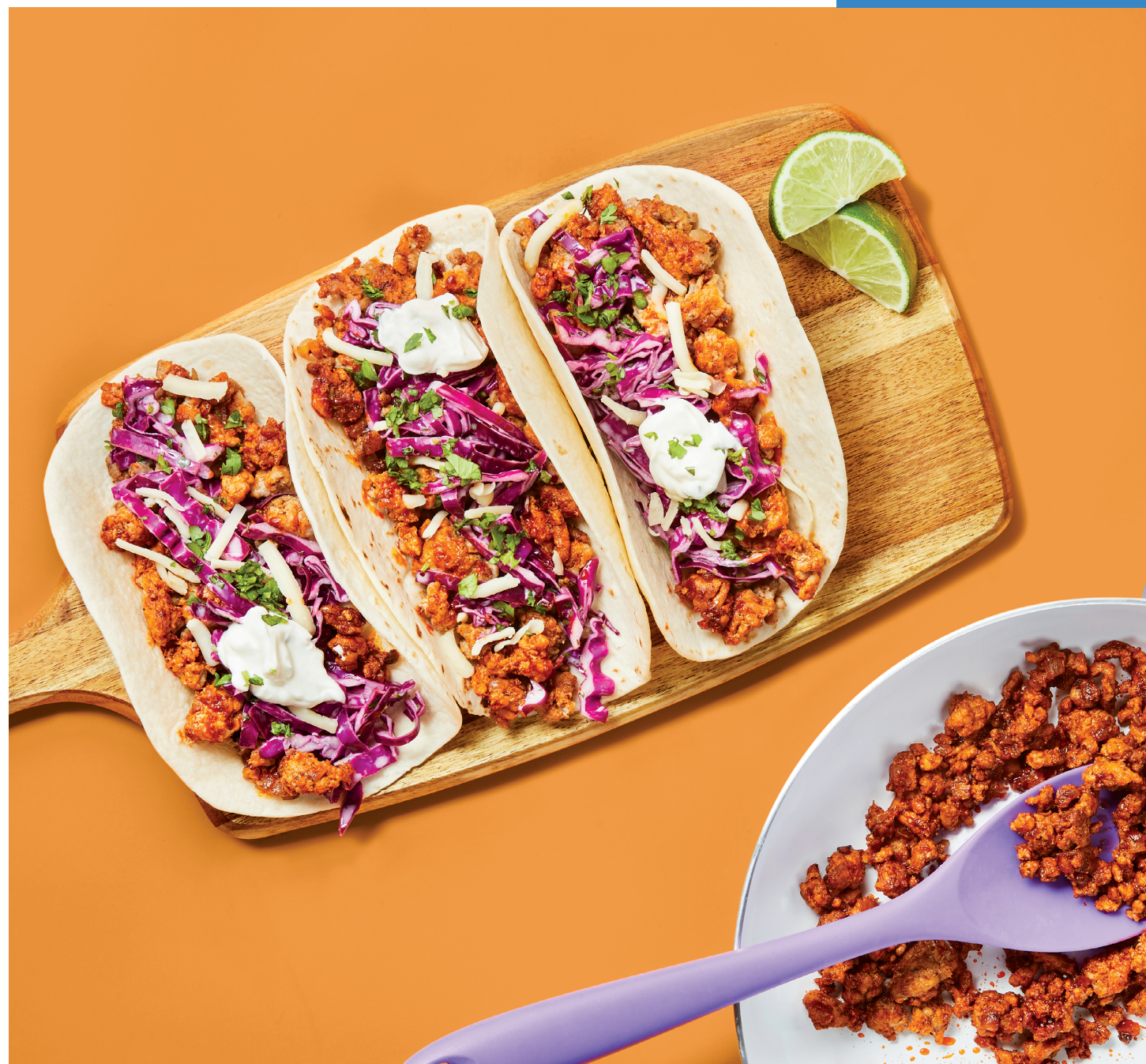
10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 740

# ONE-PAN SANTA FE PORK TACOS

with Monterey Jack & Cilantro Lime Slaw

ONE PAN



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





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? 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
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663

HelloFresh.com

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

🔥 \* Shrimp is fully cooked when internal temperature reaches 145°.



## 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**. 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, then pat dry with paper towels. Season all over with **Southwest Spice**, **salt**, and **pepper**. Add to pan with onion and cook, stirring occasionally, until opaque and cooked through, 3-5 minutes.



## 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.

WK 51-3