

# **INGREDIENTS**

2 PERSON | 4 PERSON



Cilantro



4 oz | 8 oz Coleslaw Mix



5 tsp | 5 tsp Rice Wine Vinegar



Long Green Pepper



10 oz | 20 oz Ground Pork\*\*



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Soy, Wheat



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



Sriracha 🖠



6 | 12 Flour Tortillas Contains: Wheat



Crispy Fried Onions **Contains: Wheat** 



\*\* 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.

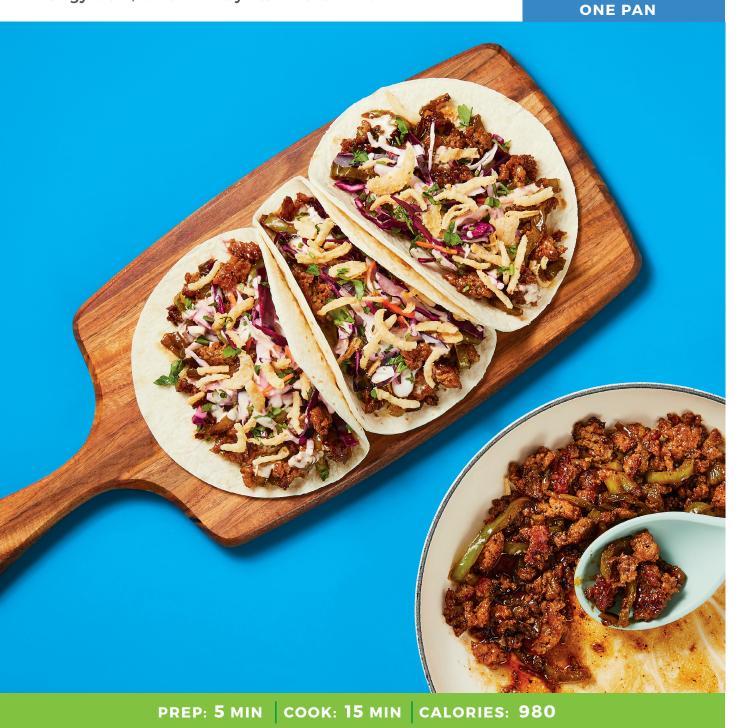


10 oz | 20 oz Ground Turkey\*\*



# **ONE-PAN PORK STIR-FRY TACOS**

with Tangy Slaw, Sriracha Mayo & Fried Onions





# **HELLO**

#### **SRIRACHA MAYO**

Creamy and spicy—the perfect contrast to tangy slaw, crispy onions, and sweet-soy-glazed pork

#### **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.

#### **BUST OUT**

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

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

S cround Turkey is fully cooked when internal temperature



### **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.



# 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.



- 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.
- Simply cook through this step as instructed, swapping in **turkey\*** for pork.



 Divide tortillas between plates and fill with pork mixture and slaw (draining first). Top with Sriracha mayo, crispy fried onions, and remaining cilantro. Serve.