



RIO RANCHO PULLED PORK TACOS

with Tangy Slaw & Hot Sauce Crema



HELLO PULLED PORK

Skip hours of slow-cooking with ready-to-heat pulled pork, simmered here with savory Southwestern spices for taco night.

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 930**



Coleslaw Mix



Yellow Onion



Hot Sauce



Southwest Spice Blend



Chicken Stock Concentrate



White Wine Vinegar



Sour Cream (Contains: Milk)



Pulled Pork



Tomato Paste



Flour Tortillas (Contains: Wheat)

START STRONG

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that give your dish delicious depth. Stirring it into your pulled pork in step 4, and giving it a minute to cook before adding the water, will help the tomato paste caramelize, giving your tacos a huge hit of umami.

BUST OUT

- Medium bowl
- Paper towels
- Small bowl
- Kosher salt
- Large pan
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 1½ tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Coleslaw Mix **4 oz | 8 oz**
- White Wine Vinegar **5 tsp | 10 tsp**
- Yellow Onion **1 | 2**
- Sour Cream **4 TBSP | 8 TBSP**
- Hot Sauce **1 tsp | 2 tsp**
- Pulled Pork* **10 oz | 20 oz**
- Southwest Spice Blend **1 TBSP | 2 TBSP**
- Tomato Paste **1.5 oz | 3 oz**
- Chicken Stock Concentrate **1 | 2**
- Flour Tortillas **6 | 12**

* Pulled Pork is fully cooked when internal temperature reaches 160 degrees.



1 MAKE SLAW

In a medium bowl, toss together **coleslaw mix**, **vinegar**, a large drizzle of **olive oil**, and **1 tsp sugar** (1½ tsp for 4 servings). Season with **salt** and **pepper**; set aside.



2 PREP ONION & MAKE CREMA

Halve, peel, and dice **onion**. In a small bowl, combine **sour cream**, **hot sauce** to taste, and a large pinch of **salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK ONION

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook, stirring, until just softened, 4-5 minutes.



4 MAKE FILLING

While onion cooks, tear **pork** into smaller pieces. Add to same pan along with another drizzle of **oil**. Season with **salt**, **pepper**, and **Southwest Spice**. Cook, stirring, until pork is warmed through, 2-3 minutes. Stir in **tomato paste** to coat, then add **stock concentrate** and **½ cup water** (¾ cup for 4 servings). Bring to a boil, then reduce heat to low. Simmer until mixture is saucy, 2-3 minutes. Turn off heat.



5 WARM TORTILLAS

Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. (Alternatively, wrap tortillas in foil and warm in a 425 degree oven for 5 minutes.)



6 SERVE

Divide **pork filling** between **tortillas**. (**TIP:** You may have extra pork filling—if so, serve it on the side.) Top with **slaw** and drizzle with **crema**. Serve.

BONUS CHIP

Got extra pork filling in your pan? Layer it on a plate with some tortilla chips and crema (and shredded cheese if you've got any) for quick-and-easy nachos.

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WK.10.NJ-19