



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



¼ oz | ¼ oz
Cilantro



1 | 2
Lime



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest
Spice Blend



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



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

HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to these tacos.

SANTA FE PORK TACOS

with Monterey Jack & Cilantro Lime Slaw

ONE PAN



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



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)

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



1 PREP

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



3 MAKE SLAW

- While pork cooks, in a large bowl, combine **coleslaw mix**, **mayonnaise**, **half the cilantro**, **juice from half the lime**, **1 tsp sugar** (2 tsp for 4 servings), 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.**



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 **remaining lime wedges** on the side.

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