



MOJO PORK TACOS

with Creamy Cilantro Slaw

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Limes



1 | 2
Orange



¼ oz | ½ oz
Cilantro



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Cumin



2 | 4
Chicken Stock
Concentrates



1 tsp | 2 tsp
Dried Oregano



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

MOJO

Orange and lime juices add tangy-sweet flavor to this versatile, Cuban-style sauce.



PREP: 5 MIN | COOK: 10 MIN | CALORIES: 940

REMIX

In step 3, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- Large pan
- Small bowl
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Vegetable 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 & COOK PORK

- **Wash and dry all produce.**
- Halve **orange**. Halve **1 lime** and quarter remaining lime. Roughly chop **cilantro**.
- Heat a drizzle of **oil** in a large pan over high heat. Add **pork*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned, 3-5 minutes (it'll finish cooking in the next step).
- **4 SERVINGS:** Halve both oranges. Halve 2 limes and quarter remaining limes.
- **TIP:** If there's excess grease in your pan, carefully pour it out.



3 MAKE SLAW & WARM TORTILLAS

- Meanwhile, in a large bowl, combine **mayonnaise**, half the **cilantro**, **2 packets sour cream** (save the rest for serving), and a pinch of remaining **garlic powder** to taste.
- Add **coleslaw** to bowl; toss to coat. Add a big squeeze of **lime juice** and season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- **4 SERVINGS:** Use 4 packets sour cream.



2 MAKE MOJO SAUCE & FINISH PORK

- While pork cooks, squeeze juice from whole **orange** and **1 lime half** into a small bowl. Stir in **cumin**, **stock concentrates**, **oregano**, half the **garlic powder** (you'll use more in the next step), and **1 tsp sugar**.
- Once **pork** is browned, pour in **mojo sauce**. Cook until sauce has reduced and pork is cooked through, 2-3 minutes more. Turn off heat.
- **4 SERVINGS:** Squeeze in juice from both oranges and 1 lime. Use 2 tsp sugar.



4 SERVE

- Divide **tortillas** between plates and fill with **pork mixture** (leave any excess sauce in pan), **slaw**, and remaining **sour cream**. Garnish with remaining **cilantro**. Serve with **lime wedges** on the side.