



JUL
2016

Peachy Pork Tacos

with Tangy Summer Slaw

Pork pairs with almost any fruit—apples, figs, pineapple, you name it! We particularly love the combination of pork chops and peach salsa inside these summery tacos. A crunchy vinegar-based slaw adds the perfect bite to each taco.



Prep: 15 min
Total: 30 min



level 1



nut free



Pork Chops



Flour Tortillas



Peaches



Garlic



Southwest
Seasoning



Red Cabbage



White Wine
Vinegar



Sour Cream



Roma Tomatoes



Limes



Shallots



Parsley

Ingredients

		4 People
Pork Chops		24 oz
Flour Tortillas	1)	12
Peaches		2
Garlic		4 Cloves
Southwest Seasoning		2 T
Red Cabbage		8 oz
White Wine Vinegar		2 T
Sour Cream	2)	8 T
Roma Tomatoes		2
Limes		2
Shallots		2
Parsley		¼ oz
Sugar*		2 t
Oil*		4 t

*Not Included

Allergens

1) Wheat

2) Milk

Tools

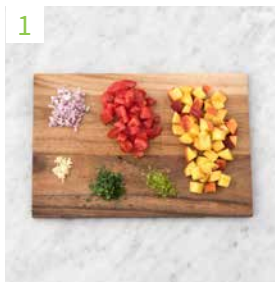
Zester, Large bowl, 2 Medium bowls, Foil, Large pan

Ruler

0 in ¼ in ½ in ¾ in 1 in

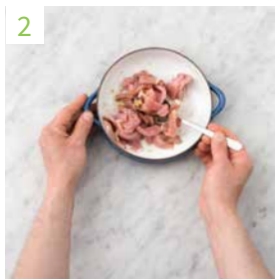
Nutrition per person Calories: 683 cal | Fat: 21 g | Sat. Fat: 8 g | Protein: 50 g | Carbs: 73 g | Sugar: 16 g | Sodium: 601 mg | Fiber: 6 g

1



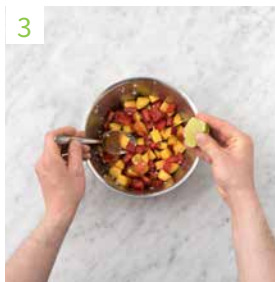
1 Prep: Wash and dry all produce. Preheat the oven to 400 degrees. Halve, pit, and dice the **peaches** into ½-inch cubes. Core, seed, and dice the **tomatoes**. Halve, peel, and finely dice the **shallots**. Zest and halve the **limes**. Finely chop the **parsley**. Mince or grate the **garlic**.

2



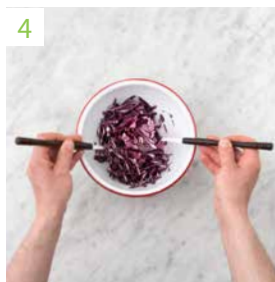
2 Marinate the pork: Thinly slice the **pork** crosswise. In a large bowl, toss the **pork** with the **garlic**, **Southwest seasoning**, a large drizzle of **oil** and a large pinch of **salt** and **pepper**. **TIP:** If you have the time, you can let the pork marinate for up to 2 hours.

3



3 Make the peach salsa: In a medium bowl, combine the **peaches**, **tomatoes**, **shallots**, **lime zest**, **lime juice**, and **parsley**. Season to taste with **salt** and **pepper**.

4



4 Marinate the slaw: In a medium bowl, combine the **white wine vinegar** and **2 teaspoons sugar**; stir until the sugar dissolves. Add the **cabbage** and toss to coat. Set aside to marinate until the rest of the meal is ready.

5 Cook the pork: Wrap the **tortillas** in foil and place in the oven for 4-6 minutes to warm. Heat a large drizzle of **oil** in a large pan over medium-high heat. Working in batches, if necessary, add the **pork** to the pan and cook for about 2 minutes per side, until browned and cooked to desired doneness.

6 Assemble and plate: Build each **taco** with some of the **pork**, **slaw**, **peach salsa**, and a dollop of **sour cream**. Dig in and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!



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