



# SANTA FE PORK TACOS

with Monterey Jack & Cilantro Lime Slaw

## 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



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.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 910



## HERBALICIOUS

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
- Vegetable oil (1 tsp | 1 tsp)

## GET SOCIAL

Share your [#HelloFreshPics](#) with us [@HelloFresh](#)

(646) 846-3663

[HelloFresh.com](#)

\* 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**, and a pinch of **salt** and **pepper**. **TIP: If you prefer a sweeter slaw, stir in a pinch of sugar.**



### 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**. Cut remaining **lime** into wedges and serve on the side.