



Classic Meal Kit

### In your box

- 2 Green Onions
- .84 oz. Mayonnaise
- 2 tsp. Sriracha
- 4 oz. Slaw Mix
- 1 ½ Tbsp. Gochujang Red Pepper Paste
- 1 Tbsp. Minced Ginger
- 1 fl. oz. Garlic Sesame Sauce
- 6 Small Flour Tortillas
- 1 Lime

### Customize It Options

- 10 oz. Ground Pork
- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger

\*Contains: eggs, wheat, soy

### You will need

- Olive Oil, Salt
- 2 Mixing Bowls, Large Non-Stick Pan

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	



## Korean-Style Pork Tacos

with Sriracha mayo and slaw

NUTRITION per serving—Calories: 794, Carbohydrates: 62g, Sugar: 13g, Fiber: 4g, Protein: 33g, Sodium: 1609mg, Fat: 46g, Saturated Fat: 13g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

**30-40 min.**

Cook Within

**5 days**

Difficulty Level

**Easy**

Spice Level

**Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground pork in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as ground pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as ground pork in Step 3, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as ground pork in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



### 1. Prepare Ingredients and Make Sriracha Mayo

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Halve **lime** and juice.
- Combine **mayonnaise** and half the **Sriracha** in a mixing bowl. Taste, and add more Sriracha, if desired. Set aside.



### 2. Make the Slaw

- In another mixing bowl, combine **slaw mix**, **green portions of green onions** (reserve a pinch for garnish), 2 tsp. **lime juice**, 1 tsp. **olive oil**, and a pinch of **salt**. Set aside.



### 3. Start the Pork Mixture

- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil**, **ground pork**, and a pinch of **salt** to hot pan. Stir occasionally, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- *If desired, drain fat from pan after pork is cooked.*



### 4. Finish the Pork Mixture

- Add **white portions of green onions**, half the **gochujang**, and **ginger** to hot pan. Stir constantly until aromatic, 45-60 seconds.
- Add **garlic sesame sauce**. Stir often until sauce thickens and coats pork mixture, 1-2 minutes.
- Taste, and add more gochujang, if desired.
- Remove from burner.



### 5. Finish the Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.*
- Plate dish as pictured on front of card, placing **pork mixture** in **tortillas** and topping with **slaw**, **Sriracha mayo**, and remaining **green portions of green onions**. Bon appétit!