



Korean-Style Pork Tacos

WITH SRIRACHA MAYO AND SLAW

Classic



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

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

Ingredients

- 2 Green Onions
- .84 oz. Mayonnaise
- 2 tsp. Sriracha
- 4 oz. Slaw Mix
- 1½ 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. Steak Strips
- 12 oz. Boneless Skinless Chicken Breasts
- 20 oz. Double Portion Ground Pork

Difficulty Level

EASY

Spice Level

SPICY

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21949

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

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



1. Prepare Ingredients and Make Sriracha Mayo

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

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, working in batches, if necessary.
- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as ground pork in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as ground pork in Step 3, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes.



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.
- Drain excess liquid from pan, if desired.



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. Heat Tortillas and Finish 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!