



- In your box**
- 2 Green Onions
 - 1 oz. Mayonnaise
 - 2 tsp. Sriracha
 - 4 oz. Slaw Mix
 - 12 oz. Ground Pork
 - 1 ½ Tbsp. Gochujang Red Pepper Paste
 - 1 Tbsp. Chopped Ginger
 - 1 fl. oz. Garlic Sesame Sauce
 - 6 Small Flour Tortillas



Staff Pick

Korean Pork Tacos with Sriracha mayo and slaw

NUTRITION per serving—Calories: 910, Carbohydrates: 64g, Fat: 52g, Protein: 40g, Sodium: 1679mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Medium

🕒 You will need

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

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

Prepare Ingredients and Make Sriracha Mayo

- 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 remaining Sriracha if desired. Set aside.



2

Make the Slaw

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



3

Cook the Pork

- Place a large non-stick pan over high heat. Add 2 tsp. **olive oil**, **ground pork**, and a pinch of **salt** to hot pan. Stir occasionally, breaking up meat, until browned all over, 3-5 minutes.
- *If desired, drain fat from pan after pork is cooked.*
- Add **white portions of green onions**, **gochujang**, and **ginger**. Stir constantly until aromatic, 45-60 seconds.
- Add **garlic sesame sauce**. Stir often until sauce thickens and coats **pork mixture**, 1-2 minutes.
- Remove from burner.



4

Heat the Tortillas

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30-60 seconds.



5

Finish the Dish

- Plate dish as pictured on front of card, placing **pork mixture** in **tortillas** and topping with **slaw**, **Sriracha mayo**, and reserved **green portions of green onions**. Bon appétit!