



#### In your box

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

#### Customize It Options

12 oz. Ground Pork  
12 oz. Ground Turkey  
10 oz. Antibiotic-Free Ground Beef  
24 oz. Ground Pork-Double Portion

\*Contains: eggs, wheat, soy

#### You will need

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



## Korean Pork Tacos

with Sriracha mayo and slaw

NUTRITION per serving-Calories: 845, Carbohydrates: 62g, Fat: 48g, Protein: 40g, Sodium: 1332mg.

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

6 days

Difficulty Level

Easy

Spice Level

Spicy

## Before you cook

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

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

### Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in step 3, adding a pinch of **salt** if desired and breaking up into small pieces until no pink remains, 4-6 minutes.
- If using **ground turkey**, follow same instructions as ground pork in step 3, adding a pinch of salt if desired and breaking up into small pieces until no pink remains, 7-9 minutes.
- If using **24 oz. ground pork**, follow same instructions as 12 oz. ground pork in step 3, seasoning with ¼ tsp. salt if desired and breaking up into small pieces until no pink remains, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### 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.



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### 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 **salt** to taste. Set aside.



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### Cook the Pork

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **ground pork**, and a pinch of **salt**, if desired, to hot pan. Stir occasionally, breaking up meat, until no pink remains, 4-6 minutes.
- *If desired, drain fat from pan after pork is cooked. Add **white portions of green onions**, half the **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.
- Taste, and add more gochujang, if desired.
- Remove from burner.



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### Heat the Tortillas

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



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### Finish the Dish

- 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!