



# Caribbean-Inspired Pork Tacos

with Pineapple Cabbage Slaw and Cilantro Crema

Quick

Spicy

25 Minutes



Ground Pork



Flour Tortillas, 6-inch



Pineapple, spears



Green Onions



Green Cabbage, shredded



Mayonnaise



Onion, chopped



Jerk Spice Blend



Cilantro



Chicken Broth Concentrate



Lime



Jalapeño



Carrot, julienned

## HELLO JERK SPICE

*A warm blend made with allspice, cinnamon, nutmeg and thyme!*

## Start here

Before starting, wash and dry all produce.

### Heat Guide for Step 2:

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

## Bust Out

Measuring spoons, zester, large bowl, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas, 6-inch	6	12
Pineapple, spears	95 g	190 g
Green Onions	2	4
Green Cabbage, shredded	113 g	226 g
Mayonnaise	2 tbsp	4 tbsp
Onion, chopped	56 g	113 g
Jerk Spice Blend	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Chicken Broth Concentrate	1	2
Lime	1	2
Jalapeño	1	1
Carrot, julienned	56 g	113 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Thinly slice **green onions**. Cut **pineapple** into ½-inch pieces. Zest, then juice **lime**. Roughly chop **cilantro**. Core, then finely chop **jalapeño**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!)



## Make cilantro crema

Stir together **lime zest, mayo, ½ tbsp water** (dbl for 4 ppl) and **remaining cilantro** in a small bowl. Set aside.



## Cook filling

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chopped onions** and **pork**. Cook, breaking **pork** up into smaller pieces, until no pink remains and golden-brown, 5-6 min.\*\* Add **Jerk Spice Blend, broth concentrate** and **1 tbsp jalapeño**. (**NOTE:** Reference Heat Guide.) Cook until fragrant, 1 min. Remove from heat, then season with **salt** and **pepper**.



## Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**NOTE:** You can skip this step if you don't want to warm the tortillas!)



## Make slaw

Whisk together **1 tbsp lime juice, ½ tsp sugar** and **2 tbsp oil** (dbl all for 4 ppl) in a large bowl. Add **cabbage, pineapple, green onions, carrots** and **half the cilantro**. Season with **salt** and **pepper**, then toss to combine. Set aside.



## Finish and serve

Divide the **pork filling** between **tortillas**. Top with **half the slaw** and drizzle **cilantro crema** over top. Serve **slaw** on the side.

## Dinner Solved!