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## SWEET CHILI PORK TACOS

with Cabbage Slaw, Zesty Crema & Peanuts

### WHAT WE SEND

(2 servings | 4 servings)

CALORIES **780**

PREP IN **5 MIN**

READY IN **20 MIN**

\* Keep refrigerated

\* Times may vary based  
on CustomPlate choices.



**Lime** \*  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Peanuts**  
(1 | 2)  
*Contains: Peanuts*



**Coleslaw Mix** \*  
(1 | 2)



**Sour Cream** \*  
(1 | 2)  
*Contains: Milk*



**Ground Pork** \*  
(10 oz | 20 oz)



**Sweet Thai  
Chili Sauce**  
(1 | 2)



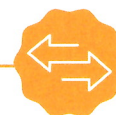
**Ponzu Sauce**  
(4 | 8)  
*Contains: Fish, Soy,  
Wheat*



**Cornstarch**  
(1 | 2)



**Flour Tortillas** \*  
(1 | 2)  
*Contains: Soy, Wheat*



If you chose to modify your meal, follow the **CustomPlate**  
instructions on the flip side of this card.



**Ground Beef** \*  
(8 oz | 16 oz)  
Calories: 760

### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Sugar**  
(½ tsp | 1 tsp)

**Cooking Oil**  
(1 tsp | 2 tsp)

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**CHEF'S TIP**

If you have a few extra minutes, toast your peanuts in a dry small pan over medium-high heat for 2–4 minutes before roughly chopping them. How will you know they're done? Follow your nose! Toasting nuts brings out their natural oils (aka nuttiness) and amps up the flavor.

1.



Wash and dry produce. Zest and quarter lime (for 4 servings, zest one lime and quarter both). Peel and finely chop garlic. Roughly chop peanuts.

2.



In a small bowl, stir together juice from half the lime,  $\frac{1}{2}$  tsp sugar (1 tsp for 4 servings), and a pinch of salt and pepper until sugar and salt have mostly dissolved. Add  $\frac{1}{4}$  of the coleslaw mix and a pinch of lime zest; toss to combine. In a separate small bowl, combine sour cream, a pinch of lime zest, a pinch of garlic, and a pinch of salt and pepper. Add water 1 tsp at a time until mixture reaches a drizzling consistency.

3.



Heat a drizzle of oil in a large pan over medium-high heat. Add pork; cook, breaking up meat into pieces, until browned, 4–5 minutes. Season with salt and pepper. Add remaining coleslaw mix and remaining garlic; cook until coleslaw mix is wilted and pork is cooked through, 2–3 minutes more. Season with salt and pepper.

↔ Swap in beef for pork.

4.



Add chili sauce, ponzu, 2 tsp cornstarch (4 tsp for 4 servings; be sure to measure—we sent more), and  $\frac{1}{3}$  cup water ( $\frac{1}{2}$  cup for 4) to pan with pork mixture. Cook, stirring, until sauce has thickened, 2–3 minutes. Turn off heat.

5.



Meanwhile, wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds. Divide warmed tortillas between plates; fill with pork filling, slaw, crema, and peanuts. Serve with remaining lime wedges on the side.

Ground Pork is fully cooked when internal temperature reaches 160°. Ground Beef is fully cooked when internal temperature reaches 160°.