



SWEET CHILI PORK TACOS

with Red Cabbage Slaw, Zesty Crema & Peanuts

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Pork *
(1 | 2)



Flour Tortillas *
(1 | 2)
Contains: Wheat



Sweet Thai Chili Sauce
(1 | 2)



Shredded Red Cabbage *
(1 | 2)



Peanuts
(1 | 2)
Contains: Peanuts



Lime *
(1 | 2)



Sour Cream *
(1 | 2)
Contains: Milk



Cornstarch
(1 | 2)



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



Garlic
(2 Cloves | 4 Cloves)

WHAT YOU'LL NEED

Vegetable Oil
(1 tsp | 2 tsp)

Sugar
(½ tsp | 1 tsp)

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CHEF'S TIP

If you have a few extra minutes, toast your peanuts in a small, dry pan over medium-high heat before roughly chopping them. How will you know they're done? Follow your nose! Toasting them brings out their natural oils (aka nuttiness) and also amps their crunch factor. Win-win.



1. Wash and dry all produce. Zest and quarter lime (for 4 servings, zest 1 lime and quarter both). Peel and mince 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 cabbage and a pinch of lime zest; toss to combine. In a separate small bowl, combine sour cream, a pinch of both garlic and lime zest, 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 and cook, breaking up meat into pieces, until browned, 4–5 minutes. Season with salt and pepper. Add remaining cabbage and garlic; cook until cabbage is wilted and pork is cooked through, 2–3 minutes more. Season with salt and pepper.



4. Add 2 tsp cornstarch (4 tsp for 4 servings; be sure to measure—we sent more), $\frac{1}{3}$ cup water ($\frac{1}{2}$ cup for 4), chili sauce, and ponzu 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 mixture, cabbage slaw, crema, and peanuts. Serve with remaining lime wedges on the side.

Ground Pork is fully cooked when internal temperature reaches 160 degrees.

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