

MARLEY SPOON



Pork Chili Tacos

with Red Cabbage Slaw



20-30min



2 Servings

These no-hassle ground pork tacos are perfect for when time is tight, or you just need dinner on the table-fast! Charred tortillas are loaded with lean ground pork, sautéed bell peppers, smoky chili powder, salsa, and cheddar cheese. A vibrant red cabbage slaw serves a tangy crunch.

What we send

- 1 lb red cabbage
- garlic
- 2 scallions
- 1 oz mayonnaise ^{3,6}
- 1 green bell pepper
- 6 (6-inch) flour tortillas ^{1,6}
- 10 oz pkg ground pork
- ¼ oz chili powder
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ⁷

What you need

- olive oil
- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper

Tools

- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 54g, Carbs 71g, Protein 47g



1. Prep slaw

Halve **cabbage**, remove core, then slice one half into thin ribbons (save rest for own use).

Finely chop **1 teaspoon garlic**.

Trim **scallions**, then thinly slice.



2. Dress slaw

In a large bowl, stir to combine **chopped garlic, mayonnaise, 1 tablespoon each of oil and vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add **cabbage** and **scallions**, tossing to combine. Set aside until ready to serve.



3. Prep pepper & tortillas

Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces.

Heat a medium heavy skillet (preferably cast-iron) over high. Add **1 tortilla** and cook until warm and browned in spots, about 30 seconds per side. Wrap in foil or a clean kitchen towel to keep warm as you repeat with remaining tortillas.



4. Cook peppers & pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **peppers** and cook until tender and browned in spots, 4-5 minutes.

Stir in **ground pork, 1 tablespoon oil, 1½ teaspoons chili powder**, and **a pinch each of salt and pepper**. Increase heat to high and cook, breaking up into smaller pieces, until pork is browned and cooked through, 7-8 minutes.



5. Finish & assemble

Stir **salsa** and **1 tablespoon water** into skillet with **pork and peppers**. Cook until warmed through, about 30 seconds. Off heat, season to taste with **salt** and **pepper**. Sprinkle **cheese** over top.

Assemble **tacos** at the table with **charred tortillas, pork chili filling**, and **red cabbage slaw**.



6. Serve

Enjoy!