

DINNERLY



Spiced Ground Pork Tacos

with Lime Crema & Homemade Slaw



20-30min



2 Servings

Taco Monday. Taco Tuesday. Taco Wednesday. Taco Thursday. Taco Friday. Taco Saturday. Taco Sunday. We've got you covered!

WHAT WE SEND

- 2 limes
- 14 oz cabbage blend
- 1 oz sour cream ⁷
- 6 (6-inch) flour tortillas ^{1,6}
- 10 oz pkg ground pork
- ¼ oz taco seasoning

WHAT YOU NEED

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

TOOLS

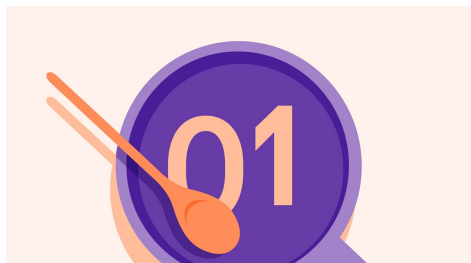
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 36g, Carbs 64g, Protein 40g



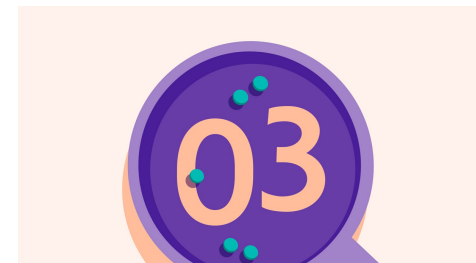
1. Prep ingredients

Peel and finely chop **¾ teaspoon garlic**. Finely grate **1½ teaspoons lime zest**, then squeeze **2 tablespoons juice**, keeping zest and juice separate. Cut **remaining lime** into 4 wedges.



2. Make slaw & crema

In a large bowl, whisk together **lime zest**, **2 tablespoons oil**, **1 tablespoon vinegar**, **1 tablespoon of the lime juice**, **¼ teaspoon garlic**, and **a pinch each salt and pepper**. Add **4 cups of the shredded cabbage** to the dressing, and toss to combine. In a small bowl, whisk **sour cream**, **remaining lime juice**, and **a pinch of salt**; set aside until step 5.



3. Warm tortillas

Heat a medium skillet over medium-high. Cook **tortillas**, one at a time, until warmed and lightly golden, about 30 seconds on each side. Transfer to a plate and cover to keep warm.



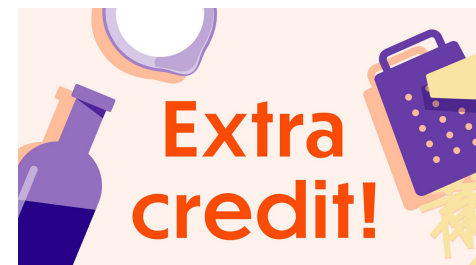
4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining ½ teaspoon garlic** and cook until fragrant, about 30 seconds. Add **pork**, **2 teaspoons of the taco seasoning**, and **a pinch each salt and pepper**. Cook, breaking up meat into smaller pieces, until browned and cooked through, about 3 minutes.



5. Assemble tacos & serve

Divide **pork filling** evenly among **tortillas**, spooning onto each. Drizzle **crema** over filling. Serve **pork tacos and lime crema** with **slaw** alongside, and **lime wedges** for squeezing over. Enjoy!



6. Spice it up!

Kick the lime crema up a notch by adding a couple of dashes of your favorite hot sauce or finely chopped chipotle in adobo.