

# DINNERLY

D2671

## 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

- ground pork
- lime
- taco seasoning
- garlic
- shredded cabbage blend

#### WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

#### TOOLS

- medium skillet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 750.0kcal, Fat 53.0g, Proteins 26.0g, Carbs 47.0g



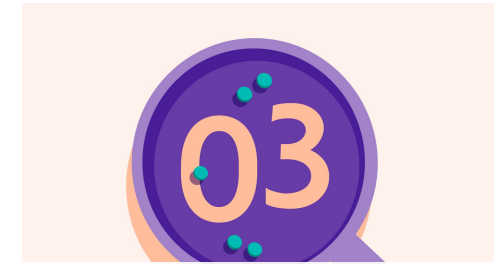
#### 1. Prep ingredients

Peel and finely chop  $\frac{3}{4}$  **teaspoon garlic**. Finely grate  $1\frac{1}{2}$  **teaspoons lime zest**, then squeeze **2 tablespoons juice** from one lime, keeping zest and juice separate. Cut **remaining lime** into 4 wedges.



#### 2. Make slaw & creme

In a large bowl, whisk **lime zest**, **2 tablespoons oil**, **1 tablespoon vinegar**, **1 tablespoon of the lime juice**,  $\frac{1}{4}$  **teaspoon garlic**,  $\frac{3}{4}$  **teaspoon salt**, and **a few grinds pepper**. Add **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.



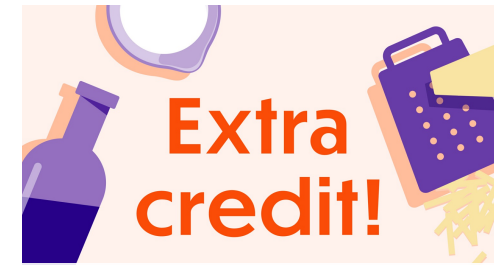
#### 4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add  $\frac{1}{2}$  **teaspoon garlic**, and cook until fragrant, about 30 seconds. Add **pork**, **2 teaspoons of the taco seasoning**, and  $\frac{1}{8}$  **teaspoon salt**. Cook, using a spoon to break up any large pieces, until browned and cooked through, about 3 minutes.



#### 5. Assemble tacos & serve

Spoon an even amount of **pork filling** onto each **tortilla**. Drizzle **crema** over filling. Serve with **tacos** alongside **slaw** and **lime wedges**. Enjoy!



#### 6. Spice it up!

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