

DINNERLY

D2671

Pork Tacos

with Lime Crema & Homemade Slaw



20-30min



4 Servings

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

WHAT WE SEND

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

WHAT YOU NEED

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

TOOLS

- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 830.0kcal, Fat 54.0g, Proteins 29.0g, Carbs 61.0g



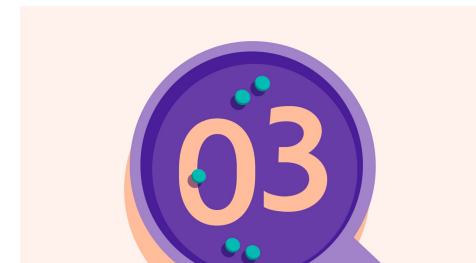
1. Prep ingredients

Peel and finely chop **1½ teaspoons garlic**. Finely grate **1 tablespoon lime zest**, then squeeze **¼ cup juice** from 2 limes, keeping zest and juice separate. Cut **remaining lime** into 4 wedges.



2. Make slaw & crema

In a large bowl, whisk **lime zest**, **¼ cup oil**, **2 tablespoons vinegar**, **2 tablespoons of the lime juice**, **½ teaspoon garlic**, **1 teaspoon salt**, and **a few grinds pepper**. Add **shredded cabbage** to the dressing, and toss to combine. In a small bowl, whisk **all of the sour cream**, **remaining lime juice**, and **a pinch of salt**; set aside until step 5.



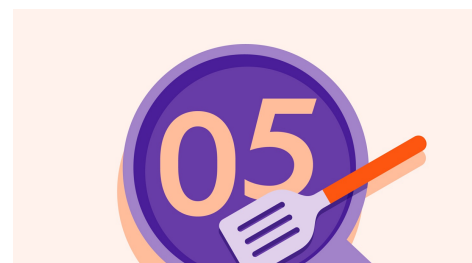
3. Warm tortillas

Heat a large 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 **1½ tablespoons oil** in same skillet over medium-high. Add **remaining garlic** and cook until fragrant, about 30 seconds. Add **pork**, **2 tablespoons of the taco seasoning**, and **½ 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.