

Spiced Pork Tacos

with Cabbage Slaw & Roasted Butternut Squash

TIME: 35-45 minutes

SERVINGS: 3

In these tacos, three components come together in delicious harmony: zesty Mexican-spiced pork, sweet roasted onion, and tangy slaw. We're serving the tacos with a seasonal side of butternut squash—sliced and roasted skin-on, then topped off with grated Cotija and lime juice.



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Ingredients



10 oz
GROUND PORK



6
FLOUR TORTILLAS



2
SCALLIONS



1
BUTTERNUT
SQUASH



1
LIME



1
RED ONION



1/2 lb
GREEN CABBAGE

KNICK KNACKS:



3 Tbsps
GRATED COTIJA
CHEESE



1/4 cup
MEXICAN CREMA



2 tsps
SUGAR



1 Tbsp
MEXICAN SPICE
BLEND*

* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



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1 Prepare & roast the vegetables:

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **squash** lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut crosswise into 1/2-inch-thick pieces. Place on 1 side of a sheet pan.
- Peel the **onion**; cut crosswise into 1/2-inch-thick rounds, keeping the layers intact. Place on the other side of the sheet pan.
- Drizzle both with olive oil and season with salt and pepper; turn to coat. Roast, flipping halfway through, 24 to 26 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients:

- While the vegetables roast, cut out and discard the **cabbage** core; thinly slice the leaves.
- Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- Quarter the **lime**.

3 Make the slaw:

- While the vegetables continue to roast, in a large bowl, combine the **sliced cabbage, sliced white bottoms of the scallions, sugar, crema, the juice of 2 lime wedges**, and a drizzle of olive oil. Season with salt and pepper.
- Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



4 Cook the pork:

- While the slaw marinates, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground pork** (removing and discarding the paper lining from the bottom); season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and cooked through.
- Add **all but a pinch of the spice blend** and cook, stirring frequently, 1 to 2 minutes, or until fragrant.
- Add **1/2 cup of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until most of the water has cooked off. Turn off the heat and season with salt and pepper to taste.



5 Warm the tortillas:

- While the pork cooks, stack the **tortillas** on a large piece of aluminum foil; tightly wrap to seal. Carefully place directly onto the oven rack and warm 5 to 7 minutes, or until heated through and pliable.
- Transfer to a work surface. Just before serving, carefully unwrap.

6 Assemble the tacos & serve your dish:

- Divide the **slaw, cooked pork, and roasted onion** (separating into rings before adding) among the **warmed tortillas**.
- Top the **roasted squash** with the **cheese, sliced green tops of the scallions, remaining spice blend, and the juice of the remaining lime wedges**.
- Serve **2/3 of the tacos** with **2/3 of the finished squash** (you will have extra tacos and squash). Enjoy!

