

Tomatillo Pork Tacos

with Lime Cabbage Slaw

2 SERVINGS

⌚ 20-30 MINS

 Blue Apron

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Ingredients



10 oz Ground Pork



½ lb Red Cabbage



2 Tbsps Grated Cotija Cheese



4 Flour Tortillas



1 Lime



2 Tbsps Mayonnaise



3 oz Radishes



⅓ cup Tomatillo-Poblano Sauce



1 Tbsp Smoky Spice Blend¹



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¹. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

1 Prepare the ingredients

- If you prefer to use an oven to warm the tortillas instead of a microwave, preheat the oven to 375°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Using a zester or the small side of a box grater, zest the **lime** to get 1 teaspoon. Quarter the lime.



2 Make the slaw

- In a large bowl, whisk together the **mayonnaise**, **lime zest**, and the **juice of 2 lime wedges**.
- Add the **sliced cabbage**; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Taste, then season with salt and pepper if desired.



3 Cook the pork

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork** and **half the spice blend** (you will have extra); season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 5 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add **half the tomatillo-poblano sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the liquid is slightly thickened and the pork is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



4 Warm the tortillas

- Meanwhile, if using the microwave, wrap the **tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through.
- If using the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



5 Assemble the tacos & serve your dish

- Assemble the tacos using the **warmed tortillas**, **cooked pork**, **sliced radishes**, **remaining tomatillo-poblano sauce**, and **cheese**.
- Serve the **tacos** with the **slaw** and **remaining lime wedges** on the side. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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