



Sticky Soy Pork & Veggie Tacos

with Lemon Aioli

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Cos Lettuce



Cucumber



Lemon



Carrot



Garlic Aioli



Pork Mince



Kecap Manis



Mini Flour Tortillas



Mint



Long Red Chilli (Optional)

Hands-on: **15-25** mins
Ready in: **20-30** mins

Spicy (optional long red chilli)

Sweet and savoury pork is the star of this crowd-pleasing meal. Easy and satisfying, the tacos come together in a snap, with lots of veggies for everyone to build their own and join in the fun!

Pantry items

Olive Oil, Soy Sauce

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
brown onion	½	1
cos lettuce	½ head	1 head
cucumber	1	2
lemon	½	1
carrot	½	1
garlic aioli	1 packet (50g)	1 packet (100g)
pork mince	1 medium packet	1 large packet
kecap manis	½ sachet	1 sachet
soy sauce*	1 tbs	2 tbs
mini flour tortillas	6	12
mint	1 bunch	1 bunch
long red chilli (optional)	½	1

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3307kJ (790Cal)	679kJ (162Cal)
Protein (g)	37.9g	7.8g
Fat, total (g)	40.4g	8.3g
- saturated (g)	7.9g	1.6g
Carbohydrate (g)	62.3g	12.8g
- sugars (g)	20.1g	4.1g
Sodium (mg)	1258mg	258mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Finely grate the **garlic** (or use a garlic press). Finely chop the **brown onion** (see ingredients list). Shred the **cos lettuce** (see ingredients list). Thinly slice the **cucumber** into batons. Zest the **lemon** to get a **generous pinch**, then slice into wedges. Grate the **carrot** (see ingredients list), unpeeled.



2. Make the lemon aioli

In a small bowl, combine the **garlic aioli** and a **good squeeze** of **lemon juice**. Taste and add more **lemon juice**, if you like. Season to taste, stir, and set aside.



3. Cook the veggies

Heat a large frying pan over medium-high heat with a **drizzle** of **olive oil**. When the oil is hot, add the **onion**, **carrot**, **garlic** and a **pinch** of **salt** and cook, stirring, until slightly softened, **2-3 minutes**.



4. Cook the pork

Increase the heat to high, then add the **pork mince** to the pan and cook, breaking up with a spoon, until just browned, **3-4 minutes**. Remove the pan from the heat and add the **kecap manis** (see ingredients list), **soy sauce** and **lemon zest** and stir until just combined, **1 minute**. Season to taste.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through.



6. Serve up

Pick and roughly chop the **mint** leaves. Thinly slice the **long red chilli** (if using). Bring everything to the table to serve. Spread a thin layer of lemon aioli over a tortilla. Add a helping of cos lettuce, cucumber and the pork. Top with the mint and chilli (if using).

Enjoy!