



ASIAN PORK MEATBALL TACOS

with Sweet Chilli Glaze



Make a quick glaze using sweet chilli sauce



Ginger



Garlic



Cucumber



Coriander



Sweet Chilli Sauce



Pork Mince



Fine Breadcrumbs



Mixed Sesame Seeds



Garlic Aioli



Lemon



Slaw Mix



Mini Flour Tortillas



Crispy Shallots

Hands-on: 30 mins
Ready in: 35 mins

Meatballs are seriously good in tacos – they fill them up nicely and make delicious mouthfuls of juicy flavour. Add a creamy slaw, crisp cucumber and crunchy shallots and prepare to be rapt, in more ways than one!

Pantry Staples: Olive Oil, Soy Sauce, Egg

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



1 GET PREPPED

Finely grate the **ginger**. Finely grate the **garlic** (or use a garlic press). Slice the **cucumber** into long thin matchsticks. Roughly chop the **coriander**. In a small bowl, combine the **sweet chilli sauce** with **1 tbs** of **soy sauce**.



2 MAKE THE MEATBALLS

In a medium bowl, add the **pork mince**, **ginger**, **garlic**, **egg**, **fine breadcrumbs** and **remaining soy sauce**. Mix well to combine. Using damp hands, take a spoonful of the **pork mixture** and shape into a meatball. Set aside on a plate and repeat with the **remaining pork mixture**. You should get about 24 meatballs.



3 COOK THE MEATBALLS

In a large frying pan, heat a **generous drizzle** of **olive oil** over a medium-high heat. Add the **pork meatballs** and cook, turning often, until browned and cooked through, **10-12 minutes**. Add the **sweet chilli soy mixture** and the **mixed sesame seeds**. Toss to coat.



4 DRESS THE SLAW

While the meatballs are cooking, in a medium bowl combine the **garlic aioli** with a **good squeeze** of **lemon juice**. Season with a **good pinch** of **salt** and **pepper**, add the **slaw mix** and toss to coat.



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

Bring everything to the table to serve. Build your tacos by adding some slaw mix, cucumber matchsticks and the pork meatballs to each tortilla. Spoon any sauce remaining in the pan over the adults' portions and garnish with the coriander and **crispy shallots**.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
ginger	1 knob
garlic	2 cloves
cucumber	2
coriander	1 bag
sweet chilli sauce	1 tub (100g)
soy sauce*	2 tbs
pork mince	1 packet
egg*	1
fine breadcrumbs	2 packets
mixed sesame seeds	1 sachet
garlic aioli	1 packet (100g)
lemon	1
slaw mix	1 bag (300g)
mini flour tortillas	12
crispy shallots	2 packets

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3490kJ (834Cal)	711kJ (170Cal)
Protein (g)	43.8g	8.9g
Fat, total (g)	39.7g	8.1g
- saturated (g)	8.6g	1.7g
Carbohydrate (g)	70.1g	14.3g
- sugars (g)	16.3g	3.3g
Sodium (g)	1690mg	344mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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