



Asian Pork Tacos

with Crispy Shallots & Sweet Chilli Glaze

Grab your Meal Kit
with this symbol



	Ginger
	Garlic
	Cucumber
	Lemon
	Sweet Chilli Sauce
	Mixed Sesame Seeds
	Pork Mince
	Garlic Aioli
	Slaw Mix
	Mini Flour Tortillas
	Crispy Shallots

Hands-on: 20-30 mins
Ready in: 25-35 mins

Saucy pork mince is seriously good in tacos – it fills them up nicely and makes delicious mouthfuls of juicy flavour. Add a creamy slaw, crisp cucumber and a sweet chilli glaze and prepare to be rapt, in more ways than one!

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 with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
ginger	1 knob	2 knobs
garlic	2 clove	4 cloves
cucumber	1 (medium)	1 (large)
lemon	½	1
sweet chilli sauce	2 packets (50g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
mixed sesame seeds	½ sachet	1 sachet
pork mince	1 medium packet	1 large packet
garlic aioli	2 packets (50g)	1 packet (100g)
slaw mix	1 bag (150g)	1 bag (300g)
mini flour tortillas	8	16
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3620kJ (864Cal)	724kJ (173Cal)
Protein (g)	42.6g	8.5g
Fat, total (g)	40.3g	8.1g
- saturated (g)	8.5g	1.7g
Carbohydrate (g)	77.7g	15.5g
- sugars (g)	18.9g	3.8g
Sodium (mg)	1530mg	306mg

Allergens

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

Visit hellofresh.co.nz/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 **ginger** and **garlic** (or use a garlic press). Thinly slice the **cucumber** into matchsticks. Slice the **lemon** (see ingredients list) into wedges. In a small bowl, combine the **sweet chilli sauce**, **soy sauce**, **ginger**, **garlic** and **1/2 the mixed sesame seeds** (see ingredients list). Set aside.



2. Cook the pork mince

In a large frying pan, heat a generous **drizzle** of **olive oil** over a medium-high heat. Add the **pork mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**.



3. Add flavour to the pork

Add the **sweet chilli sauce mixture** to the pan with the **pork** and cook until fragrant, **1 minute**. Toss to coat. Remove the pan from the heat and cover with a lid to keep warm.



4. Dress the slaw

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 topping each tortilla with some creamy slaw, cucumber and pork mixture. Spoon over any sauce left in the pan and garnish with the **crispy shallots** and remaining sesame seeds. Serve with any remaining lemon wedges.

Enjoy!