



# Quick Teriyaki Pork & Cucumber Slaw Tacos

with Soy Mayo & Crispy Shallots

Grab your Meal Kit with this symbol



Brown Onion



Carrot



Cucumber



Slaw Mix



Mayonnaise



Teriyaki Sauce



Pork Mince



Ginger & Lemongrass Paste



Mini Flour Tortillas



Crispy Shallots



Coriander

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

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 tasty elements for everyone to build their own and join in the fun!

### Pantry items

Olive Oil, White Wine Vinegar, Soy Sauce, Brown Sugar

## 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
brown onion	1 (medium)	1 (large)
carrot	1	2
cucumber	1 (medium)	1 (large)
white wine vinegar*	drizzle	drizzle
slaw mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 packet (40g)	1 packet (80g)
soy sauce*	1 tbs	2 tbs
teriyaki sauce	1 packet (65g)	1 packet (130g)
brown sugar*	1 tsp	2 tsp
pork mince	1 packet	1 packet
ginger & lemongrass paste	1 packet	1 packet
mini flour tortillas	6	12
crispy shallots	1 packet	1 packet
coriander	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3432kJ (820Cal)	581kJ (139Cal)
Protein (g)	35.5g	6g
Fat, total (g)	43.3g	7.3g
- saturated (g)	12.8g	2.2g
Carbohydrate (g)	75.2g	12.7g
- sugars (g)	20.6g	3.5g
Sodium (mg)	1781mg	302mg

The quantities provided above are averages only.

## Allergens

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

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



## Get prepped

- Finely chop **brown onion**. Grate **carrot**. Thinly slice **cucumber** into half-moons.
- In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Add **slaw mix** and **cucumber**. Set aside.
- In a small bowl, combine **mayonnaise**, 1/2 the **soy sauce** and a splash of **water**. Set aside.
- In a second small bowl, combine **teriyaki sauce**, **brown sugar**, remaining **soy sauce** and a splash of **water**.



## Heat the tortillas & toss the slaw

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- Season **slaw** and toss to combine.



## Cook the pork

- Heat a large frying pan over a medium-high heat. Cook **onion** and **carrot** until starting to soften, **2-3 minutes**.
- Add **pork mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **ginger & lemongrass paste** and cook until fragrant, **1 minute**. Add **teriyaki sauce mixture**, then stir to combine and simmer until slightly reduced, **1 minute**.



## Serve up

- Top tortillas with teriyaki pork and slaw.
- Spoon over **soy mayo**. Sprinkle with **crispy shallots**.
- Tear over **coriander** to serve.

## Enjoy!