

Quick Teriyaki Pork Tacos

with Pickled Cucumber & Sesame Slaw

Grab your Meal Kit with this symbol



Cucumber



Red Onion



Garlic



Carrot



Teriyaki Sauce



Sesame Seeds



Pork Mince



Garlic Aioli



Shredded Cabbage Mix



Mini Flour Tortillas



Crushed Peanuts

 Hands-on: **25-35 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 veggies for everyone to build their own and join in the fun!

Pantry items

Olive Oil, Soy Sauce, Rice Wine Vinegar, 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
cucumber	1	2
rice wine vinegar* (for the pickle)	¼ cup	½ cup
red onion	1	2
garlic	2 cloves	4 cloves
carrot	1	2
teriyaki sauce	½ sachet	1 sachet
soy sauce*	2 tsp	1 tbs
rice wine vinegar* (for the sauce)	1 tsp	2 tsp
brown sugar*	1 tsp	2 tsp
sesame seeds	1 medium sachet	1 large sachet
pork mince	1 medium packet	1 large packet
garlic aioli	1 packet (50g)	1 packet (100g)
shredded cabbage mix	1 bag (150g)	1 bag (300g)
mini flour tortillas	6	12
crushed peanuts	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4017kJ (960Cal)	630kJ (150Cal)
Protein (g)	43.7g	6.8g
Fat, total (g)	54.5g	8.5g
- saturated (g)	9.9g	1.6g
Carbohydrate (g)	66.3g	10.4g
- sugars (g)	25.5g	4g
Sodium (mg)	1304mg	204mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Pickle the cucumber

Thinly slice the **cucumber**. In a bowl, combine the **rice wine vinegar (for the pickle)** and a generous pinch of **salt** and **sugar**. Add the **cucumber** to the pickling liquid and add just enough **water** to cover the **cucumber**. Toss to coat and set aside until serving.



Make the slaw

While the pork is cooking, add the **garlic aioli**, **shredded cabbage mix** and grated **carrot** to the bowl with the **sesame seeds**. Season with **salt** and **pepper** and toss to coat.



Get prepped

Finely chop the **red onion**. Finely chop the **garlic**. Grate the **carrot**. In a small bowl, combine the **teriyaki sauce** (see ingredients), **soy sauce**, **rice wine vinegar (for the sauce)** and the **brown sugar**. Season with **pepper**. Heat a large frying pan over a medium-high heat. Toast the **sesame seeds**, tossing, until golden, **3-4 minutes**. Transfer to a small bowl.



Warm the tortillas

Microwave the **mini flour tortillas** on a plate for **10 second** bursts, or until warmed through.



Cook the pork

Return the frying pan to a high heat with a drizzle of **olive oil**. Cook the **onion** until softened, **2-3 minutes**. Add the **pork mince** and cook, breaking up with a spoon, until browned, **4-5 minutes**. Add **garlic** and cook until fragrant, **1 minute**. Add the **teriyaki mixture** and cook, stirring, until the sauce is slightly reduced, **1 minute**. Remove from heat.



Serve up

Drain the cucumber. Bring everything to the table to serve. Top each tortilla with the sesame slaw, teriyaki pork, pickled cucumber and **crushed peanuts**.

Enjoy!