



# Easy Teriyaki Pork & Celery Slaw Tacos

with Soy Mayo & Crispy Shallots

KID FRIENDLY



Grab your Meal Kit with this symbol



Carrot



Celery



Spring Onion



Slaw Mix



Mayonnaise



Teriyaki Sauce



Pork Mince



Ginger & Lemongrass Paste



Mini Flour Tortillas



Crispy Shallots



Beef Strips

Prep in: 20-30 mins  
Ready in: 25-35 mins

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

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

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

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
celery	1 stalk	2 stalks
spring onion	1 stem	2 stems
<b>white wine vinegar*</b>	drizzle	drizzle
slaw mix	1 small packet	1 large packet
mayonnaise	1 medium packet	1 large packet
<b>soy sauce*</b>	1 tbs	2 tbs
teriyaki sauce	1 medium packet	1 large packet
<b>brown sugar*</b>	1 tsp	2 tsp
pork mince	1 medium packet	2 medium packets OR 1 large packet
ginger & lemongrass paste	1 medium packet	1 large packet
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet
beef strips**	1 medium packet	2 medium packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3282kJ (784Cal)	662kJ (158Cal)
Protein (g)	34.4g	6.9g
Fat, total (g)	41.9g	8.5g
- saturated (g)	12.8g	2.6g
Carbohydrate (g)	66.8g	13.5g
- sugars (g)	19g	3.8g
Sodium (mg)	1737mg	350mg
Dietary Fibre (g)	10.9g	2.2g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3174kJ (759Cal)	640kJ (153Cal)
Protein (g)	38.8g	7.8g
Fat, total (g)	37g	7.5g
- saturated (g)	11.1g	2.2g
Carbohydrate (g)	66.8g	13.5g
- sugars (g)	19g	3.8g
Sodium (mg)	1714mg	346mg
Dietary fibre	10.9g	2.2g

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

## We're here to help!

Scan here if you have any questions or concerns

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## Get prepped

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

**Little cooks:** Take charge by combining the sauces!

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## Heat the tortillas

- While the pork is cooking, microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- Season **slaw** and toss to combine.

**Little cooks:** Help warm the tortillas with oven gloves and under adult supervision. Be careful, the plate can get hot!

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## Cook the veggies & pork

- Heat a large frying pan over medium-high heat. Cook **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**.

**Custom Recipe:** If you've swapped to beef strips, before cooking the carrot, heat frying pan over high heat with a drizzle of olive oil. When oil is hot, cook beef strips in batches until browned and cooked through, 1-2 minutes. Transfer to a plate. Cook the carrot as above, then return beef to pan.

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## Serve up

- Top tortillas with teriyaki pork and celery slaw.
- Spoon over soy mayo.
- Garnish with **crispy shallots** and spring onion. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)