



# Asian Sweet Chilli Pork Tacos

with Creamy Cucumber Slaw

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Cucumber



Pork Mince



Oyster Sauce



Sweet Chilli Sauce



Ginger & Lemongrass Paste



Mayonnaise



Slaw Mix



Baby Leaves



Mini Flour Tortillas



Beef Mince

Prep in: 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 pear and a sweet chilli glaze and prepare to be rapt, in more ways than one!

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

### Pantry items

Olive Oil, Soy Sauce, Vinegar (White Wine Or Rice Wine)



## 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
garlic	2 cloves	4 cloves
cucumber	1 (medium)	1 (large)
pork mince	1 medium packet	2 medium packets OR 1 large packet
oyster sauce	1 medium packet	1 large packet
sweet chilli sauce	1 medium packet	1 large packet
<b>soy sauce*</b>	½ tbs	1 tbs
ginger & lemongrass paste	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
slaw mix	1 medium packet	1 large packet
baby leaves	1 small packet	1 medium packet
mini flour tortillas	6	12
beef mince**	1 medium packet	2 medium packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3058kJ (731Cal)	556kJ (133Cal)
Protein (g)	34.9g	6.3g
Fat, total (g)	39g	7.1g
- saturated (g)	11.3g	2.1g
Carbohydrate (g)	58g	10.5g
- sugars (g)	19.1g	3.5g
Sodium (mg)	2000mg	363mg
Dietary Fibre (g)	9.8g	1.8g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3349kJ (800Cal)	608kJ (145Cal)
Protein (g)	39.1g	7.1g
Fat, total (g)	43.5g	7.9g
- saturated (g)	14.2g	2.6g
Carbohydrate (g)	58g	10.5g
- sugars (g)	19.1g	3.5g
Sodium (mg)	1979mg	360mg
Dietary fibre	9.8g	1.8g

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.

## We're here to help!

Scan here if you have any questions or concerns

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## Get prepped

- Finely chop **garlic**. Thinly slice **cucumber** into half-moons.



## Make the slaw

- Meanwhile, in a large bowl, combine **mayonnaise** with a drizzle of **vinegar**. Set aside.
- Season with **salt** and **pepper**, then add **slaw mix**, **cucumber** and **baby leaves** and toss to coat. Set aside.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.



## Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **oyster sauce**, **sweet chilli sauce**, the **soy sauce**, **garlic** and **ginger & lemongrass paste** and cook until fragrant, **1 minute**. Stir to coat. Season to taste.

**Custom Recipe:** If you've swapped to beef mince, follow step as above.



## Serve up

- Bring everything to the table to serve. Build your tacos by topping each tortilla with some creamy cucumber slaw and sweet chilli pork.
- Spoon over any remaining glaze from the pan. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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