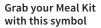


Teriyaki Pork & Slaw Tacos with Crispy Shallots & Garlic Aioli

















Coriander

Teriyaki Sauce



Pork Mince

Garlic Paste





Shredded Cabbage

Mini Flour Tortillas



Garlic Aioli

Crispy Shallots



Prep in: 15-25 mins Ready in: 15-25 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, Vinegar (White Wine or Rice Wine), 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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
carrot	1	2	
pear	1	2	
coriander	1 packet	1 packet	
pork mince	1 medium packet	2 medium packets OR 1 large packet	
garlic paste	1 small packet	1 medium packet	
vinegar* (white wine or rice wine)	½ tbs	1 tbs	
brown sugar*	1 tbs	2 tbs	
teriyaki sauce	1 medium packet	1 large packet	
shredded cabbage mix	1 medium packet	1 large packet	
mini flour tortillas	6	12	
garlic aioli	1 medium packet	1 large packet	
crispy shallots	1 medium packet	1 large packet	
pork mince**	1 medium packet	2 medium packets OR 1 large packet	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

TOICH TOICH		
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3382kJ (808Cal)	685kJ (164Cal)
Protein (g)	34.6g	7g
Fat, total (g)	39.6g	8g
- saturated (g)	12g	2.4g
Carbohydrate (g)	74.6g	15.1g
- sugars (g)	28g	5.7g
Sodium (mg)	1377mg	279mg
Dietary Fibre (g)	11.5g	2.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4287kJ (1025Cal)	693kJ (166Cal)
Protein (g)	59g	9.5g
Fat, total (g)	52.9g	8.5g
- saturated (g)	17g	2.7g
Carbohydrate (g)	74.6g	12.1g
- sugars (g)	28g	4.5g
Sodium (mg)	1449mg	234mg
Dietary fibre	11.5g	1.9g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.





Get prepped

• Grate carrot. Thinly slice pear into sticks. Finely chop coriander.



Make the slaw

- Meanwhile, combine shredded cabbage mix, carrot, pear, coriander and a drizzle of vinegar and olive oil in a large bowl.
- Heat mini flour tortillas on a plate in the microwave in 10 second bursts, until warmed through.

Little cooks: Kids can help with combining the slaw!



Cook the pork

- In a large frying pan, heat a drizzle of olive oil over high heat. Cook pork mince, breaking up with a spoon, until browned, 4-5 minutes.
- Add garlic paste and cook until fragrant, 1 minute.
- Add the vinegar, brown sugar and teriyaki sauce, then cook, stirring, until the sauce is slightly reduced, 1 minute.
- Remove pan from heat. Season with pepper.

Custom Recipe: If you've doubled your pork mince, cook in batches for best results. Return all pork mince to pan before adding garlic paste.



Serve up

- Top each tortilla with slaw and teriyaki pork.
- Dollop with garlic aioli and sprinkle over crispy shallots to serve. Enjoy!

Little cooks: Take the lead and help build the tacos!