



# Teriyaki Pork & Pear Slaw Tacos

with Spring Onion & Garlic Aioli

KID FRIENDLY

Grab your meal kit with this number

27



Carrot



Pear



Spring Onion



Coriander



Pork Mince



Garlic Paste



Teriyaki Sauce



Shredded Cabbage Mix



Mini Flour Tortillas



Garlic Aioli



Pork Mince



Beef Mince

### Recipe Update

We've replaced the crispy shallots in this recipe with spring onion due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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
pear	1	2
spring onion	1 stem	2 stems
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
teriyaki sauce	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	½ tbs	1 tbs
<b>brown sugar*</b>	1 tbs	2 tbs
shredded cabbage mix	1 medium packet	1 large packet
mini flour tortillas	6	12
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

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)	11.1g	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.



## Get prepped

- Grate **carrot**.
- Thinly slice **pear** into sticks.
- Thinly slice **spring onion**.
- 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 **teriyaki sauce**, the **vinegar** and **brown sugar** and cook, stirring, until the sauce is slightly reduced, **1 minute**.
- Remove pan from heat. Season with **pepper**.



## Serve up

- Top each tortilla with slaw and teriyaki pork.
- Dollop with **garlic aioli** and sprinkle over spring onion to serve. Enjoy!

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

## We're here to help!

Scan here if you have any questions or concerns

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### CUSTOM OPTIONS



#### DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.



#### SWAP TO BEEF MINCE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

