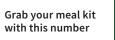


Teriyaki Pork & Slaw Tacos with Mayo & Coriander

HELLOHERO

KID FRIENDLY















Spring Onion





Teriyaki Sauce

Pork Mince





Ginger & Lemongrass

Mini Flour Tortillas





Mayonnaise

Coriander









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!

Pantry items

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

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

ingi edients			
	2 People	4 People	
olive oil*	refer to method	refer to method	
carrot	1	2	
celery	1 stalk	2 stalks	
spring onion	1 stem	2 stems	
white wine vinegar*	drizzle	drizzle	
slaw mix	1 medium packet	1 large packet	
teriyaki sauce	1 medium packet	1 large packet	
brown sugar*	1 tbs	2 tbs	
soy sauce*	1 tbs	2 tbs	
sesame oil*	4 tsp	2½ tbs	
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	
mayonnaise	1 medium packet	1 large packet	
coriander	1 packet	1 packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3592kJ (859cal)	354kJ (85cal)
Protein (g)	34.4g	3.4g
Fat, total (g)	48.9g	4.8g
- saturated (g)	13.7g	1.4g
Carbohydrate (g)	69.8g	6.9g
- sugars (g)	22g	2.2g
Sodium (mg)	1738mg	171.4mg
Dietary Fibre (g)	10.5g	1g

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 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 teriyaki sauce, the brown sugar, soy sauce, sesame oil and a splash of water.

Little cooks: Take charge by combining the sauces!



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.



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!

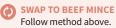


Serve up

- Top tortillas with teriyaki pork and slaw.
- Drizzle over mayonnaise.
- Tear over coriander leaves and sprinkle with spring onion. Enjoy!









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

