

Teriyaki Pork & Slaw Tacos

with Mayo & Crispy Shallots

HELLOHERO

KID FRIENDLY

Grab your meal kit with this number

43



Carrot



Celery



Spring Onion



Slaw Mix



Teriyaki Sauce



Pork Mince



Ginger & Lemongrass Paste



Mini Flour Tortillas



Mayonnaise



Crispy Shallots



Beef Mince



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!

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

	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	2 ½ 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
crispy shallots	1 medium packet	1 large 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.

1



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!

3



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!

2



Cook the veggies & pork

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. 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** (drain excess oil from pan).
- 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**.

4



Serve up

- Top tortillas with teriyaki pork and celery slaw.
- Drizzle over **mayonnaise**.
- Garnish with **crispy shallots** and spring onion to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW39



CUSTOM OPTIONS



SWAP TO BEEF MINCE

Follow method above.



SWAP TO BEEF STRIPS

Cook in batches, tossing, until browned and cooked through, 1-2 minutes.

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

