



Sticky Asian Pork & Pickled Carrot Tacos

with Cucumber & Sriracha Mayo

NEW

Grab your meal kit with this number

3



Recipe Update

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



Carrot



Cos Lettuce



Cucumber



Tomato



Fresh Chilli (Optional)



Garlic



Mint



Pork Mince



Sweet Soy Seasoning



Korean Stir-Fry Sauce



Mayonnaise



Sriracha



Mini Flour Tortillas



Crispy Shallots



Pork Mince



Beef Mince

Prep in: 20-30 mins
Ready in: 30-40 mins

Here's another taco night with a flavour-fusion twist! This time, we're packing our warm tortillas with sticky stir-fried pork mince, zingy pickled veggies and crunchy cos lettuce. A sprinkle of chilli, mint, and crispy shallots add even more texture and flavour!

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine)

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
vinegar* (white wine or rice wine)	¼ cup	½ cup
cos lettuce	½ head	1 head
cucumber	1 (medium)	1 (large)
tomato	1	2
fresh chilli  (optional)	½	1
garlic	2 cloves	4 cloves
mint	1 packet	1 packet
pork mince	1 medium packet	2 medium packets OR 1 large packet
sweet soy seasoning	1 sachet	2 sachets
Korean stir-fry sauce	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
sriracha	1 medium packet	2 medium packets
mini flour tortillas	6	12
crispy shallots	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3295kJ (787Cal)	556kJ (132Cal)
Protein (g)	35.1g	5.9g
Fat, total (g)	38.1g	6.4g
- saturated (g)	12.5g	2.1g
Carbohydrate (g)	71.6g	12.1g
- sugars (g)	26g	4.4g
Sodium (mg)	2037mg	344mg
Dietary Fibre (g)	13.3g	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Pickle the carrot

- Using a vegetable peeler, peel **carrot** into ribbons.
- In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add **carrot** to **pickling liquid**. Add just enough **water** to cover carrot. Set aside.

TIP: Slicing the carrot very thinly helps it pickle faster!



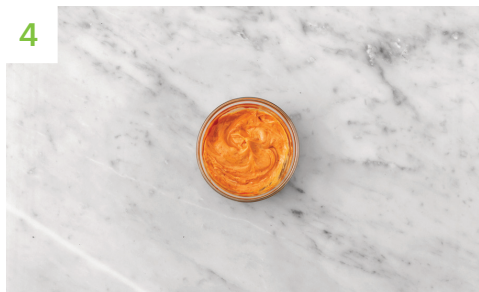
Get prepped

- Meanwhile, finely shred **cos lettuce** (see **ingredients**).
- Thinly slice **cucumber** into sticks.
- Slice **tomato** into thin wedges.
- Thinly slice **fresh chilli** (if using).
- Finely chop **garlic**.
- Pick **mint leaves**.



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 just browned, **3-4 minutes**.
- Add **garlic** and **sweet soy seasoning** and cook until fragrant, **1-2 minutes**.
- Remove pan from heat, add **Korean stir-fry sauce** and toss to combine.



Make the sriracha mayo

- Meanwhile, drain **pickled carrot**.
- In a small bowl, combine **mayonnaise** and **sriracha**.



Warm the tortillas

- On a microwave-safe plate, microwave **mini flour tortillas** in **10 second** bursts until warmed through.



Finish & serve

- Spread each tortilla with sriracha mayo.
- Top with cos, pickled carrot, cucumber, tomato and sticky Asian pork.
- Sprinkle over **chilli**, **crispy shallots** and mint to serve. Enjoy!

We're here to help!


Scan here if you have any questions or concerns

2025 | CW06



CUSTOM
OPTIONS

 **DOUBLE PORK MINCE**
Follow method above.

 **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.

