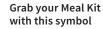


Easy BBQ Pulled Pork & Slaw Tacos with Cheddar Cheese & Mayonnaise













Shredded Cabbage





All-American Spice Blend





BBQ Sauce

Pulled Pork





Salad Leaves





Mayonnaise



Shredded Cheddar Cheese



Herbs

Pantry items

Olive Oil, Red Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
garlic	2 cloves	4 cloves
shredded cabbage mix	1 bag (150g)	1 bag (300g)
red wine vinegar*	drizzle	drizzle
all-American spice blend	1 sachet	1 sachet
pulled pork	1 packet	1 packet
BBQ sauce	1 packet (40g)	1 packet (80g)
salad leaves	1 small bag	1 medium bag
mini flour tortillas	6	12
mayonnaise	1 medium packet	1 large packet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
herbs	1 bag	1 bag

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3128kJ (748Cal)	713kJ (170Cal)
Protein (g)	32.4g	7.4g
Fat, total (g)	42.3g	9.6g
- saturated (g)	18.1g	4.1g
Carbohydrate (g)	58.2g	13.3g
- sugars (g)	17.3g	3.9g
Sodium (mg)	2412mg	550mg

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 the carrot. Finely chop garlic.



Make the slaw

 In a medium bowl, combine shredded cabbage mix, carrot and a drizzle of red wine vinegar and olive oil. Season to taste.



Cook the pork

- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
 Cook all-American spice blend and garlic until fragrant, 1 minute.
- Add pulled pork and cook, breaking up with a spoon, until browned,
 2-3 minutes.
- Add BBQ sauce and splash of water and simmer until slightly thickened,
 1-2 minutes. Add salad leaves and stir until wilted.



Serve up

- Microwave mini flour tortillas on a plate for 10 second bursts, until warmed through.
- Spread some mayonnaise over each tortilla, then top with some slaw and all-American pulled pork. Sprinkle with shredded Cheddar cheese. Tear over herbs to serve.

Enjoy!