

# Easy BBQ Pulled Pork & Slaw Tacos

with Cheddar Cheese & Mayonnaise

Grab your Meal Kit with this symbol



Carrot



Garlic



Shredded Cabbage Mix



All-American Spice Blend



Pulled Pork



BBQ Sauce



Salad Leaves



Mini Flour Tortillas



Mayonnaise



Shredded Cheddar Cheese



Herbs

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 15-25 mins  
Ready in: 15-25 mins

It's a good day when you're having tacos for dinner. Let's pack these tortillas with as much All-American spiced pulled pork as possible, tossed with salad leaves and a colourful slaw on top. Don't forget the Cheddar cheese!

### 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](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 the **carrot**. Finely chop **garlic**.



## 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.



## 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.



## 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!