



Japanese Pork Tacos & Pickled Onion

with Crispy Shallots

Grab your Meal Kit with this symbol



Red Onion



Cucumber



Pear



Ginger



Garlic



Pork Loin Steaks



Japanese Dressing



Slaw Mix



Mini Flour Tortillas



Garlic Aioli



Crispy Shallots

Hands-on: **20-30 mins**
Ready in: **25-35 mins**

Tender pork strips get an aromatic boost in these speedy tacos inspired by Japanese flavours. With a crisp slaw, creamy aioli and lightly pickled onion to bring it all together, these are a fusion of some of the tastiest flavours around!

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Soy Sauce, Honey

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 too.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	½	1
vinegar* (white wine or rice wine)	¼ cup	½ cup
water*	¼ cup	½ cup
cucumber	1 (medium)	1 (large)
pear	1	2
ginger	1 knob	2 knobs
garlic	2 cloves	4 cloves
soy sauce*	2 tbs	4 tbs
honey*	1 tbs	2 tbs
pork loin steaks	1 packet	1 packet
Japanese dressing	1 packet (30g)	2 packets (60g)
slaw mix	1 bag (150g)	1 bag (300g)
mini flour tortillas	8	16
garlic aioli	1 packet (50g)	1 packet (100g)
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3830kJ (914Cal)	581kJ (139Cal)
Protein (g)	49.9g	7.6g
Fat, total (g)	36.7g	5.6g
- saturated (g)	5.9g	0.9g
Carbohydrate (g)	88.1g	13.4g
- sugars (g)	29.3g	4.4g
Sodium (g)	1820mg	277mg

Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Pickle the onion

Thinly slice the **red onion** (see ingredients list). In a small bowl, combine the **rice wine vinegar**, **water** and a **good pinch** of **sugar** and **salt**. Scrunch the **red onion** in your hands, then add to the pickling liquid and stir to coat. Set aside until serving.



2. Get prepped

Thinly slice the **cucumber** into batons. Thinly slice the **pear** into matchsticks. Finely grate the **ginger**. Finely grate the **garlic** (or use a garlic press). In a medium bowl, combine the **ginger**, **garlic**, **soy sauce** and **honey**. Slice the **pork loin steaks** into 1cm-thick strips. Add the **pork** to the **soy mixture** and toss to coat.



3. Make the slaw

In a medium bowl, combine the **Japanese dressing**, **pear** and **slaw mix** and toss to coat.



4. Cook the pork

In a large frying pan, heat a **drizzle** of **olive oil** over a high heat. Add **1/2** the **pork**, shaking off any excess marinade, and cook, tossing, until browned, **1-2 minutes**. Transfer to a plate. Repeat with the **remaining pork**.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, until warmed through.



6. Serve up

Drain the pickling liquid from the onion. Bring everything to the table to serve. Spread a layer of **garlic aioli** over a tortilla and top with the **Japanese slaw**, **pork strips**, **cucumber** and **pickled onion**. Sprinkle over the **crispy shallots**.

Enjoy!

TIP: *Cooking the pork without any excess marinade helps keep it tender without stewing the meat.*