



# Sichuan Garlic Pork Tacos

with Pea Pod Salad & Crispy Shallots

KID FRIENDLY



Grab your Meal Kit with this symbol



Pork Strips



Sichuan Garlic Paste



Pea Pods



Cucumber



Baby Cos Lettuce



Lime



Mayonnaise



Mini Flour Tortillas



Crispy Shallots



Pork Strips

Prep in: 10-20 mins  
Ready in: 15-25 mins



Calorie Smart\*

\*Custom recipe is not Calorie Smart

If you like bold flavours and Asian cuisines, you'll love food from the Sichuan province in China! We've dialed down the chilli but kept the tasty garlic and umami flavours for an easy-to-eat sauce that will appeal to everyone. And for an unauthentic but totally fun twist, use the flavoursome combination in tacos!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Soy Sauce



## Before you start

Wash your hands and any fresh food.

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
<b>olive oil*</b>	refer to method	refer to method
<b>soy sauce*</b>	1½ tbs	3 tbs
pork strips	1 medium packet	2 medium packets OR 1 large packet
Sichuan garlic paste	1 medium packet	2 medium packets
pea pods	1 small packet	1 medium packet
cucumber	1	2
baby cos lettuce	½ head	1 head
lime	½	1
mayonnaise	1 medium packet	1 large packet
mini flour tortillas	6	12
crispy shallots	1 medium sachet	1 large sachet
pork strips**	1 medium packet	2 medium packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2930kJ (700Cal)	543kJ (130Cal)
Protein (g)	38.7g	7.2g
Fat, total (g)	35.7g	6.6g
- saturated (g)	7.1g	1.3g
Carbohydrate (g)	60.1g	11.1g
- sugars (g)	17.9g	3.3g
Sodium (mg)	2015mg	373mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3594kJ (859Cal)	533kJ (127Cal)
Protein (g)	65.6g	9.7g
Fat, total (g)	41g	6.1g
- saturated (g)	8.8g	1.3g
Carbohydrate (g)	61.1g	9.1g
- sugars (g)	18.1g	2.7g
Sodium (mg)	2462mg	365mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- In a medium bowl, combine the **soy sauce**, **pork strips** and half the **Sichuan garlic paste**. Set aside.
- Trim and roughly chop **pea pods**. Thinly slice **cucumber** into sticks. Shred **baby cos lettuce** (see ingredients). Slice **lime** into wedges.
- In a small bowl, combine **mayonnaise**, the remaining **Sichuan garlic paste** and a squeeze of **lime juice**. Set aside.



## Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.



## Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **pork strips**, tossing, until browned, **1-2 minutes**. Transfer to a plate.

**TIP:** If your pan is getting crowded, cook pork in batches for the best results!

**Custom Recipe:** If you've doubled your pork strips, cook pork in batches for best results.



## Serve up

- Spread each tortilla with some Sichuan garlic mayo and top with the cos lettuce, pea pods, cucumber and pork strips.
- Sprinkle with **crispy shallots** and serve with any remaining lime wedges. Enjoy!

**Little cooks:** Take the lead and help build the tacos!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)