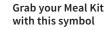
Sichuan Garlic Pork Tacos

with Pea Pod Salad & Crispy Shallots

KID FRIENDLY









Sichuan Garlic





Pea Pods

Cucumber



Baby Cos



Lettuce





Mayonnaise

Mini Flour Tortillas



Crispy Shallots





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

Calorie Smart* *Custom recipe is not Calorie Smart 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!

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

| 9 | | |
|----------------------|-----------------|---------------------------------------|
| | 2 People | 4 People |
| olive oil* | refer to method | refer to method |
| soy sauce* | 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 | 1/2 | 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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



Heat the tortillas

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



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!



