

Asian Caramelised Pork Tacos

with Green Beans & Garlic Aioli

Grab your Meal Kit
with this symbol



Garlic



Brown Onion



Green Beans



Carrot



Pork Mince



Kecap Manis



Mini Flour
Tortillas



Garlic Aioli



Cos Lettuce
Leaves



Crispy Shallots

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!



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

Sweet and savoury pork is the star of this crowd-pleasing meal. Easy and satisfying, the tacos come together in a snap, with lots of veggies for everyone to build their own and join in the fun!

Pantry items

Olive Oil, Soy Sauce

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
garlic	2 cloves	4 cloves
brown onion	½	1
green beans	1 small bag	1 medium bag
carrot	½	1
pork mince	1 small packet	1 medium packet
kecap manis	½ packet	1 packet
soy sauce*	1 tbs	2 tbs
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)
cos lettuce leaves	1 medium bag	1 large bag
crispy shallots	1 medium bag	1 large bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy	3502kJ (837Cal)	793kJ (190Cal)
Protein	35.6g	8.1g
Fat, total	47.3g	10.7g
- saturated	9.8g	2.2g
Carbohydrate	71.4g	16.2g
- sugars	24.2g	5.5g
Sodium	1276mg	289mg

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.

1



Get prepped

- Finely chop **garlic** and **brown onion** (see ingredients).
- Trim **green beans**, then slice into thirds.
- Grate **carrot** (see ingredients).

3



Heat the tortillas

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

2



Cook the veggies & pork

- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook **garlic**, **onion**, **carrot** and a pinch of **salt**, stirring, until slightly softened, **2-3 minutes**.
- Increase heat to high, then add **pork mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **green beans** and cook, tossing, until tender, **4-5 minutes**.
- Remove pan from heat. Add **kecap manis** (see ingredients) and **soy sauce**, stirring until just combined, **1 minute**. Season to taste.

4



Serve up

- Spread a layer of **garlic aioli** over each tortilla.
- Top with some **cos lettuce leaves** and Asian caramelised pork.
- Sprinkle with **crispy shallots** to serve.

Enjoy!

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