

Asian Pork Meatball Tacos

with Creamy Slaw & Sweet Chilli Glaze

Grab your Meal Kit with this symbol



Ginger



Garlic



Snow Peas



Sweet Chilli Sauce



Pork Mince



Fine Breadcrumbs



Garlic Aioli



Slaw Mix



Mini Flour Tortillas



Coriander



Crispy Shallots

 Hands-on: 30-40 mins
Ready in: 35-45 mins

Meatballs are seriously good in tacos – they fill them up nicely and make delicious mouthfuls of juicy flavour. Add a creamy slaw, crisp snow peas and crunchy shallots and prepare to be rapt, in more ways than one!

Pantry items

Olive Oil, Soy Sauce, Egg

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
ginger	½ knob	1 knob
garlic	1 clove	2 cloves
snow peas	1 bag (100g)	1 bag (200g)
sweet chilli sauce	1 packet (50g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
pork mince	1 medium packet	1 large packet
egg*	1	2
fine breadcrumbs	1 packet	2 packets
garlic aioli	1 packet (50g)	1 packet (100g)
slaw mix	1 bag (150g)	1 bag (300g)
mini flour tortillas	6	12
coriander	1 bag	1 bag
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3988kJ (953Cal)	814kJ (194Cal)
Protein (g)	42.7g	8.7g
Fat, total (g)	53.1g	10.8g
- saturated (g)	12.8g	2.6g
Carbohydrate (g)	70.7g	14.4g
- sugars (g)	19.5g	4g
Sodium (mg)	1379mg	281mg

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.



Get prepped

Finely grate the **ginger** and **garlic**. Trim and thinly slice the **snow peas** lengthways. In a small bowl, combine the **sweet chilli sauce** with 1/2 the **soy sauce**.



Dress the slaw

While the meatballs are cooking, combine the **garlic aioli** with a splash of **water** in a large bowl. Season with **salt** and **pepper**. Add the **slaw mix** and toss to coat.



Make the meatballs

In a medium bowl, combine the **pork mince**, **ginger**, **garlic**, **egg**, **fine breadcrumbs** and the remaining **soy sauce**. Using damp hands, take 1 tbs of the mixture and shape into a ball. Set aside on a plate and repeat with the remaining mixture. You should get about 5-6 meatballs per person.



Heat the tortillas

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



Cook the meatballs

In a large frying pan, heat a generous drizzle of **olive oil** over a medium-high heat. Cook the **pork meatballs**, turning, until browned and cooked through, **10-12 minutes** (cook in batches if your pan is getting crowded). Add the **sweet chilli soy mixture**. Toss to coat.



Serve up

Roughly chop the **coriander**. Bring everything to the table to serve. Build your tacos by adding some creamy slaw, snow peas and the pork meatballs to each tortilla. Spoon over any sauce left in the pan and garnish with the coriander and **crispy shallots**.

Enjoy!